

# ONE MARKET

R E S T A U R A N T

**FOR: ONE MARKET**

1 Market Street, San Francisco, CA 94105  
415.777.5577

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**ONE MARKET RESTAURANT'S MICHELIN-STARRED CHEF MARK DOMMEN PARTNERS WITH  
2011 JAMES BEARD "BEST CHEF NORTHEAST" TONY MAWS OF CRAIGIE ON MAIN  
TO HOST CELEBRITY CHEF TOUR DINNER**

*The Multi-Course, Whole Pig Dinner will take place on Thursday, June 9, 2011  
at One Market Restaurant*

(SAN FRANCISCO, CA; May 20, 2010)—The [Celebrity Chef Tour](#) benefiting the James Beard Foundation is coming to San Francisco on Thursday, June 9, 2011, for a night of culinary celebration. Michelin-starred Chef Mark Dommen of [One Market Restaurant](#) and 2011 James Beard Award Winner: Best Chef Northeast Tony Maws of [Craigie On Main](#) will cook a multi-course, pork-centric menu focusing on the "whole animal."

To begin the evening, Chefs Dommen and Maws will mingle with guests and talk about their inspirations in creating the pig-focused menu. As the night progresses, the chefs will continue to return to the dining room to speak with guests about their dishes and their collaboration. Both chefs are advocates for sourcing local, sustainable and humanely-raised meats for their restaurants, and not just the most commonly used cuts. The chefs recognize that some of the tastiest cuts of meat and offal are those that are lesser known to the general public – they celebrate them daily in their restaurants and will feature them for the Celebrity Chef Tour dinner.

The full menu is currently being developed, but you can be sure of courses created by the chefs individually as well as special courses concocted by Dommen and Maws together. The night's dinner will be paired with wine selections from One Market's award-winning all-American list.

A portion of the evening's proceeds will go to the James Beard Foundation educational programs, which include continuing education classes, guided tastings, readings, conferences, children's programs, scholarship opportunities for aspiring culinary students, and volunteer opportunities for current culinary students. To date, the Celebrity Chef Tour dinner series has raised more than \$950k in support of the James Beard Foundation.

One Market is located at 1 Market Street at Steuart in San Francisco. The Celebrity Chef Tour Dinner will begin at 7:00 p.m. on Thursday, July 9, 2011. Tickets are \$150 per person, (inclusive of wine pairings, tax, and gratuity) and can be reserved by calling Jeff Black at 720.201.1853 or by visiting <http://www.celebritycheftour.com>. The event is limited to 72 guests in the Club and Atrium Rooms; the restaurant will be open to the public for dining with the à la carte One Market menu.

**ABOUT ONE MARKET RESTAURANT**

Overlooking the Ferry Building Marketplace and Bay Bridge, One Market is located in what has become known as the culinary heart of San Francisco, just steps from the financial district, Union Square and Moscone center. Since opening its doors in February 1993, One Market became a leader in the move to work with seasonal, farm-fresh products. The restaurant continues to hold its reputation as one of San Francisco's favorite dining destinations. One Market is located at

1 Market Street, San Francisco (415) 777-5577. It is open Monday-Friday for lunch from 11:30 a.m. to 2:00 p.m. and Monday-Saturday for dinner from 5:30 p.m. to 9:00 p.m. Please visit [www.onemarket.com](http://www.onemarket.com) for more information.

#### **ABOUT TONY MAWS**

Tony Maws is the award-winning chef and owner behind the Northeast's culinary gem: Craigie On Main. James Beard winner for Best Chef Northeast in 2011 and a *Food & Wine* Best New Chef in 2005, Maws is celebrated equally for his innovative and traditional work in the kitchen, and is known for his immense talent, creativity, and rugged standards and expectations for himself and his staff, as well as the farmers and suppliers who visit him daily. "Commitment" is a key term for Maws and the entire Craigie on Main team. This commitment to the traditions of old-school farming methods—of "nose to tail, root to stem, and fins to gills" cooking—are implemented daily, combining to create a style of cuisine that can only be described as "refined rusticity." All of Craigie on Main's ingredients arrive each morning, and all are farmed or raised sustainably and with purpose and conscience. "It's been part of my philosophy long before the terms 'locavore' or 'farm-to-plate' were coined," Maws says. Maws has earned widespread attention, including being honored as "Boston's Best Chef" by *Boston* magazine (while at his first restaurant Craigie Street Bistrot). He has also been featured in *The Martha Stewart Show*, *Travel + Leisure*, *Gourmet*, *The Boston Globe*, and on MSN.com, as well as NBC's "Today" show and Fox News.

#### **ABOUT THE CELEBRITY CHEF TOUR BENEFITING THE JAMES BEARD FOUNDATION**

Since its inception in 2004, the Celebrity Chef Tour benefiting the James Beard Foundation has become a favorite event for both the chefs to participate in and guests to attend, and has raised more than \$950,000 for the James Beard Foundation. The Celebrity Chef Tour brings James Beard Foundation Award winners and other celebrity chefs to private clubs, resorts, and other exclusive venues around the country for spectacular dining events. The tour was created to benefit the James Beard Foundation and to promote the culinary arts across America.

Proud sponsors of the Celebrity Chef Tour benefiting the James Beard Foundation include, Mercedes Benz, Stella Artois, and VisaSignature®. Partners include *Wine & Spirits* magazine, Certified Angus Beef, Hudson Valley Foie Gras, Fiji Water, and Forever Cheese.

#### **ABOUT THE JAMES BEARD HOUSE AND THE JAMES BEARD FOUNDATION**

James Beard is widely recognized as the father of American culinary arts. Throughout his life, he pursued and advocated the highest standards, and served as a mentor to emerging talents. The James Beard House is where Beard lived, taught, and welcomed friends and colleagues who shared his love for food. Shortly after he passed away, a group of friends sparked a drive to save his home and create a living memorial and a center for the culinary community. It has become what Founding President Peter Kump envisioned it could be: "a culinary place to see and taste the work of this country's most talented chefs, winemakers, cookbook authors, and teachers." The James Beard House's sister nonprofit organization, the James Beard Foundation, the mission of which is to "celebrate, preserve, and nurture America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence," furthers Mr. Kump's vision by providing scholarships and volunteer opportunities for aspiring culinary professionals, educating today's youth on the importance of good food and essential nutrition.

For more information, please see [www.celebritycheftour.com](http://www.celebritycheftour.com).

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**FOR MORE INFORMATION, OR TO SCHEDULE AN INTERVIEW, PLEASE CONTACT CARISSA REMITZ  
AT WAGSTAFF WORLDWIDE: 415.274.2510 OR [CARISSA@WAGSTAFFWORLDWIDE.COM](mailto:CARISSA@WAGSTAFFWORLDWIDE.COM)**

**FOR MORE INFORMATION REGARDING THE JAMES BEARD CELEBRITY CHEF TOUR, PLEASE CONTACT ELIZABETH L.  
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