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FOR:

FISH STORY

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FISH STORY NAPA ANNOUNCES APPOINTMENT OF CLINT DAVIES AS CHEF BEGINNING JULY 9, 2011

Chef Davies Will Add His Imprint to the Popular Sustainable Seafood Restaurant on the Riverfront

NAPA, CA (June 27, 2011)— Fish Story, Lark Creek Restaurant Group’s sustainable seafood restaurant on the Napa Riverfront, announces the appointment of Chef Clint Davies, beginning July 9, 2011. His first efforts in the new role will include evolving the Fish Story menu into the summer months. The restaurant’s concept will not change but the menu’s progression will reflect Clint’s global perspective and background in cooking at top restaurants around the world. He was most recently a Sous Chef at Michelin-starred One Market Restaurant.

“We are pleased to promote Clint and look forward to his take on Fish Story’s seasonal and sustainable seafood menu,” said Adrian Hoffman, Vice President and Culinary Director of Lark Creek Restaurant Group. “I’ve seen him grow as a chef over the past five years off and on that we’ve worked together, and with his experience, both in our restaurants and internationally, he brings a unique point-of-view to the restaurant.”

Davies grew up in Tauranga, New Zealand, where his love of the abundant seafood of the region attracted him to a culinary career, beginning with working under famed Australian Chef Luke Mangan at White Restaurant. He was inspired by Mangan to travel throughout Europe, staging at restaurants along the way. He later worked with Chef Daniel Humm at Campton Place Hotel in San Francisco and again worked with Mangan at Salt Restaurant in Tokyo, Japan. Davies returned to the United States to Sous Chef at One Market Restaurant under celebrated Chef Mark Dommen, followed by heading the kitchen at The Tavern at Lark Creek as Co-Chef with Aaron Wright. In each of Davies’ previous positions he honed his skills at restaurants where fresh seafood plays a starring role on the menu – knowledge that he will apply to the cuisine at Fish Story as he personalizes the menu by honing in on light, well-balanced and creative dishes.

“I look forward to joining the team at Fish Story in Napa as Chef and really becoming a part of the community,” said Davies. “I welcome the opportunity to meet locals and visitors alike and introduce them to our menu.”

Chef Davies’ predecessor, Stephen Barber, will move on to Farmstead restaurant in St. Helena.

ABOUT FISH STORY

Fish Story, offering sustainable, seasonal, ocean-fresh seafood from Chef Clint Davies, is Lark Creek Restaurant Group’s entry into the Napa Valley dining arena. Located downtown at 790 Main Street at Third, with ample riverfront patio seating, Fish Story is open the following hours: Lunch Menu: Weekdays 11:30 a.m.—2:30 p.m.; Happy Hour Menu and

Beverages: 2:30 – 6:30 p.m. Monday through Friday (special beverage and food pricing); Brunch: Saturday and Sunday from 11:30 a.m. – 2:30 p.m.; Dinner: 5:30 – 9:00 p.m. Sunday through Thursday, until 9:30 p.m. on Friday and Saturday; Kid’s menu: Always available. For more information on Fish Story or to make a reservation, please call 707.251.5600 or visit www.fishstorynapa.com.

ABOUT LARK CREEK RESTAURANT GROUP

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting in 1989 with The Lark Creek Inn and evolving into a portfolio of 14 restaurants, which today includes: One Market Restaurant, LarkCreekSteak and Cupola Pizzeria in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Bradley Ogden at Caesars Palace in Las Vegas; The Tavern at Lark Creek in Larkspur; Fish Story in Napa; Moreton Fig in USC’s Ronald Tutor Campus Center; and Lark Creek Grill at Terminal 2 San Francisco International Airport. Company details are available at www.larkcreek.com.

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