



CONTACT: WAGSTAFF WORLDWIDE, INC.
Carissa Remitz / Corina Chapman
carissa@wagstaffworldwide.com
415.274.2510

FOR: THE TAVERN AT LARK CREEK
234 Magnolia Ave, Larkspur, CA 94939
415.924.7766
www.tavernatlarkcreek.com
www.facebook.com/tavernatlarkcreek

CHEF BRADLEY OGDEN RETURNS TO HIS ROOTS TO PREVIEW DISHES FROM HIS UPCOMING COOKBOOK, *HOLIDAY DINNERS WITH BRADLEY OGDEN*, AT THE TAVERN AT LARK CREEK
Ogden will be in Marin County on June 9, 2011 to shop with the public at the Marin Farmers Market in the morning and discuss his new book at The Tavern at Lark Creek in the evening

LARKSPUR, CA (May 24, 2011) — On Thursday, June 9, celebrated Chef Bradley Ogden will spend the day in Marin County, beginning with shopping at the Marin Farmers Market with Chef Aaron Wright to purchase seasonal produce for dinner that night. Farmers Market shoppers are invited to meet the chefs at the Star Route Farms booth at the center of the Farmers Market at 9:30 a.m. to shop with them and garner tips on choosing the best produce available.

Later that evening, The Tavern at Lark Creek will host Ogden to offer a menu celebrating his cookbook, *Holiday Dinners with Bradley Ogden*, set to be released September 2011 by Running Press; the cookbook is currently available for pre-sale at Amazon.com and Barnes & Noble. The prix fixe menu will include *Grilled Apricot and Goat Cheese Salad, Flank Steak with Sweet Oven-dried Tomatoes and Potato Salad* and *Mixed Berry Cobbler* and will be available for just \$35.00 per person. The Tavern at Lark Creek's full à la carte menu will also be offered that evening. Reservations are available from 5:30 to 9:00 p.m. and can be made by calling 415.924.7766 or visiting www.tavernatlarkcreek.com. This special evening will be the first in a series of dinners leading up to the publication of Ogden's latest cookbook.

"I am thrilled to return to the restaurant and the community for which I have so many fond memories," said Ogden. "I look forward to reconnecting with old friends and making new ones throughout the day."

Ogden is a renowned, award-winning chef and co-founder of the Lark Creek Restaurant Group, which launched with the opening of The Lark Creek Inn, now The Tavern at Lark Creek. His career began at the Culinary Institute of America in New York. Upon graduation, he was the recipient of the Richard T. Keating Award given to the student most likely to succeed. Ogden has been the recipient of many awards, including the James Beard Best Chef: California, James Beard: Best Restaurant in America for Bradley Ogden restaurant, Golden Plate Award by the American Academy of Achievement and Chef of the Year by the Culinary Institute of America. He lives in Santa Ynez, CA.

ABOUT THE TAVERN AT LARK CREEK

The Tavern at Lark Creek is located in a converted Victorian home originally built in 1888, at 234 Magnolia Avenue in Larkspur, California, 15 miles north of San Francisco. The Tavern at Lark Creek serves brunch on Sunday from 10:00 a.m. to 2:00 p.m. Saturday mornings and afternoons are reserved for private weddings and parties. Dinner is served Monday through Thursday from 5:30 p.m. to 9:00 p.m., Friday and Saturday from 5:00 p.m. to 9:30 p.m. and Sunday from 5:00 p.m. to 9:30 p.m. The Bar Menu is offered nightly from 4:30 p.m. to close. Reservations are available by calling 415.924.7766. Private parties from 12 to 250 may be arranged by calling the Special Events department at 415.924.1602.

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FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE AT 415.274.2510