



LARK CREEK STEAK

**FOR:**

**LARKCREEKSTEAK**

845 Market St., 4<sup>th</sup> Floor  
San Francisco, CA 94103  
415.593.4100

**CONTACT:**

**WAGSTAFF WORLDWIDE**

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**LARKCREEK®STEAK PARTNERS WITH ESTEEMED QUPÉ WINEMAKER ROBERT LINDQUIST FOR AN INTIMATE WINE PAIRING DINNER AUGUST 23**

SAN FRANCISCO, CA (July 24, 2007)— On Thursday, August 23, LarkCreekSteak will invite an intimate group of just 24 guests to spend an evening with Qupé Winery Founder/Winemaker Robert Lindquist, tasting some of Qupé Winery's most acclaimed wines while enjoying a luxurious menu featuring USDA prime steak, specially created for the occasion by Chef Jeremy Bearman. Wines chosen for the event include the 1998 *Qupé Syrah, Bien Nacido Vineyard, Santa Maria Valley*; 2005 *Qupé Bien Nacido Hillside Estate Roussanne, Santa Maria Valley*; and 2001 *Qupé Bien Nacido Hillside Estate Syrah, Santa Maria Valley*, and will be paired with such dishes as *Wood-Grilled Seafood Salad with Summer Melon and Minted Yogurt Vinaigrette*; *Prime Beef Short Rib Hash with Warm Potato Ravioli, Farm Egg and Beef Jus Vinaigrette*; and *Slow-Roasted Thirty-Two Day Dry-Aged Prime Ribeye with Heirloom Tomato Salad and Pine Nut Vinaigrette* (please see below for full menu). Throughout the month of August, the special menu items will also be featured à la carte at the restaurant and several of the wine selections will be available by the glass. LarkCreekSteak is San Francisco's newest addition from the Lark Creek Restaurant Group, which blends farm-to-table seasonal fare with a classic steakhouse concept in an elegant dining environment.

Lindquist founded Santa Barbara County-based Qupé Winery in 1982 which has since received numerous accolades, including earning the title of an "Artisan Winery of the Year" from *Wine & Spirits* and a place on their list of "100 Best Wines of 2005" for Qupé's 93 point 2004 *Santa Barbara County Bien Nacido Cuvée*.

**WHEN:** Thursday, August 23  
Reception 6:00 p.m., Dinner 6:30 p.m.

**WHERE:** **LarkCreekSteak** in the Larkspur Room  
Westfield San Francisco Centre  
845 Market Street, 4<sup>th</sup> Floor  
San Francisco, CA 94103

**RESERVATIONS:** Reservations are required and seating is limited to 24 guests. Please call 415.593.4100

ROBERT LINDQUIST AT LARKCREEKSTEAK / Add One

**COST:** \$145.00 per person, including tax and gratuity

**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 featuring seasonal farm-fresh American cuisine, all-American wines, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting with The Lark Creek Inn and evolving into a portfolio of 10 restaurants, including One Market Restaurant and LarkCreekSteak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Arterra in San Diego; and Bradley Ogden at Caesars Palace in Las Vegas.

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**FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE, 415.274.2510**

**FINE WINE & PRIME STEAK DINNER**  
**FEATURING THE WINES OF ROBERT LINDQUIST**

Liberty Farms Duck Liver Mousse, Pickled Onion and Plum Jam  
Chilled Corn Soup Shooters, Jalapeno & Basil  
Prosciutto Wrapped Peaches, Tahitian Vanilla Bean  
~2006 Verdad Rose, Arroyo Grande Valley~  
~2005 Old Press Syrah, Paso Robles~

**1st**

Wood-Grilled Seafood Salad  
Summer Melon, Minted Yogurt Vinaigrette  
~2005 Qupe Marsanne, Santa Ynez Valley~

**2nd**

Prime Beef Short Rib Hash  
Warm Potato Ravioli, Farm Egg, Beef Jus Vinaigrette  
~2005 Qupe Bien Nacido Hillside Estate Roussanne, Santa Maria Valley~  
~2004 Qupe Grenache, Purisima Mountain Vineyard, Santa Ynez Valley~

**3rd**

Masami Farms Wagyu Flank Steak Roulade  
Local Chanterelles, Fois Gras, Summer Bean Sauté  
~1998 Qupe Syrah, Bien Nacido Vineyard, Santa Maria Valley~

**Main**

Slow Roasted Thirty-Two Day Dry-Aged Prime Ribeye  
Heirloom Tomato Salad, Pine Nut Vinaigrette  
~2004 Qupe Bien Nacido Hillside Estate Syrah, Santa Maria Valley~  
~2001 Qupe Bien Nacido Hillside Estate Syrah, Santa Maria Valley~

**Dessert**

Honey Plum Crisp, Toasted Pecan Topping, Vanilla Bean Ice Cream  
~2005 One Hand Clapping Late Harvest Pinot Blanc, Santa Maria Valley~