



**FOR:**

**LARK CREEK WALNUT CREEK**

1360 Locust Street  
Walnut Creek, CA 94596  
[www.larkcreek.com](http://www.larkcreek.com)

**CONTACT:**

**WAGSTAFF WORLDWIDE**

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**LARK CREEK WALNUT CREEK CELEBRATES 15<sup>TH</sup> ANNIVERSARY WITH  
\$15.00 PRIX FIXE MENU AND MAYORAL PROCLAMATION ON JULY 19, 2010**

*Walnut Creek Mayor Sue Rainey will Present a Commendation to the Restaurant for its Success and  
Longstanding Dedication to Walnut Creek*

WALNUT CREEK, CA (July 13, 2010)—Lark Creek Walnut Creek, one of the San Francisco East Bay's favorite restaurants, celebrates its 15<sup>th</sup> Anniversary with a proclamation from Walnut Creek Mayor Sue Rainey and a \$15.00 three-course prix fixe dinner menu featuring signature dishes on Monday, July 19, 2010. The restaurant's extensive, seasonal à la carte menu will also be available.

"We are extremely proud to have been part of the Walnut Creek community for so many years and are honored to receive a commendation by Mayor Rainey for our civic contributions," said Lark Creek Restaurant Group Co-Founder, President and CEO Michael Dellar. "As we pass this milestone, we look forward to the next exciting 15 years."

Lark Creek Walnut Creek opened on July 18, 1995 and was among Contra Costa County's first "star chef" driven suburban restaurants with Bradley Ogden at the stoves. Over the ensuing 15 years, the restaurant has developed many local culinary standouts including current Chef/Partner Scott Wall, a 10-year veteran. The restaurant's founding mantra of seasonal farm-fresh fare and all-American wines is still a driving force today.

At 6:00 p.m. on July 19, Mayor Sue Rainey will issue a proclamation to the restaurant, thanking Lark Creek for its commitment to the community and honoring its longevity.

The \$15.00, three-course prix fixe lunch and dinner menu, available in addition to the full à la carte menus, will feature signature and seasonal Lark Creek Walnut Creek dishes:

**First Course:**

*Bradley's Caesar Salad or English Pea and Butter Lettuce Soup*

**Second Course:**

*Bacon Wrapped Meatloaf* or *Grilled Steelhead* with sunburst squash, wax beans and charred corn relish or *Tamale Pancake* with shredded BBQ chicken

**Dessert Course:**

*Butterscotch Pudding* or *Turtle Cheesecake*

Located in downtown Walnut Creek, Lark Creek's atmosphere is tailored and inviting. There is sidewalk seating perfect for warm summer days and nights, an exhibition kitchen with wood-fired oven, and a private dining space, the Oakville Room, seating up to 36 guests for private functions. The changing menu, created by Chef Wall, includes seasonal dishes featuring traditional and updated recipes. The restaurant offers 125 all-American wines, featuring local and regional producers.

**ABOUT LARK CREEK WALNUT CREEK**

The address is 1360 Locust Street (near Mt. Diablo Blvd.). The restaurant is open for lunch Monday through Friday from 11:30 a.m. to 2:30 p.m., on Saturday from 11:30 a.m. to 3:00 p.m., and for brunch on Sunday from 10:00 a.m. to 3:00 p.m. Dinner is served Sunday through Thursday from 5:00 p.m. to 9:00 p.m., and on Friday and Saturday from 5:00 p.m. to 10:00 p.m. A bar menu is offered throughout each day. Reservations are available by calling 925.256.1234 or online at [www.larkcreek.com](http://www.larkcreek.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 10 restaurants, which today includes: One Market Restaurant and LarkCreekSteak 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; and The Tavern at Lark Creek in Larkspur. Summer 2010 will see the opening of Moreton Fig in USC's Ronald Tutor Campus Center and Fish Story in Napa on the river. An artisan pizzeria will open in San Francisco in late 2010 and in early 2011, Lark Creek Grill will open at San Francisco International Airport. Company details are available at [www.larkcreek.com](http://www.larkcreek.com).

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**FOR MORE INFORMATION, PLEASE CALL WAGSTAFF WORLDWIDE AT 415.274.2510**

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