

FOR:
LARK CREEK RESTAURANT GROUP
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**LARK CREEK RESTAURANT GROUP CELEBRATES THE BOUNTY OF SUMMER WITH
ANNUAL "HEIRLOOM TOMATO FESTIVAL" THROUGHOUT AUGUST 2010**
Each Restaurant Features Special Dishes Incorporating Heirloom Tomatoes on their Menus

(SAN FRANCISCO – July 22, 2010) – This August, Lark Creek Restaurant Group's annual "Heirloom Tomato Festival" is back with new, delectable dishes featured in the month-long celebration. From August 1 to August 31, 2010, each participating Bay Area restaurant will showcase a wide range of exciting heirloom tomato creations in addition to their existing à la carte menus of farm-fresh, seasonal fare.

"For this year's event we have created dishes with fresh and exciting recipes using tomatoes from incredible Northern California farms," explains Culinary Director Adrian Hoffman. "We have selected the very best heirloom tomatoes to showcase culinary creativity and highlight a true taste of summer."

Restaurants will source Brandywine, Purple Cherokee, Lemon Boy, Early Girl, Goliath, Marvel Stripe and Green Zebra heirloom varieties from local growers, including J+K Smith Farms, Happy Boy Farms, Marin Farmers Market, All Star Organics, Mariquitas Farms, Ella Bella and Ed George's "The Peach Farm."

Guests will delight in such offerings as:

- *Dungeness Crab and Heirloom Tomato Salad* with yellow tomato sorbet by Chef/Partner Mark Dommen, **One Market Restaurant** (www.onemarket.com) 415.777.5577
- *Muscovy Duck* with white corn, summer squash, hickory-smoked bacon, and an heirloom tomato relish by Chefs Aaron Wright and Clint Davis, **The Tavern at Lark Creek** (www.tavernatlarkcreek.com) 415.924.7766
- *Grilled Double Cut Lamb Chop* with balsamic and tomato tart and charred tomato vinaigrette by Chef/Partner John Ledbetter, **LarkCreekSteak** (www.larkcreeksteak.com) 415.593.4100
- *Heirloom Tomato BLT* with little gem lettuce, applewood bacon, and basil aioli from Chef/Partner Scott Wall, **Lark Creek Walnut Creek** (www.larkcreek.com/walnut_creek) 925.256.1234

- *BBQ Glazed Flatiron Steak* with grilled heirloom tomatoes, whipped potatoes and crumbled blue cheese by Chef/Partner Michael Dunn, **Yankee Pier Lafayette** (www.yankeepier.com/lafayette) 925.283.4100
- *Seafood Stuffed Heirloom Tomato* with olives, capers, shallot, fresh basil and lemon oil by Chef Gary Rust, **Yankee Pier Santana Row** (www.yankeepier.com/santana_row) 408.244.1244
- *Tomato Gazpacho* with Dungeness Crab and sliced avocado by Chef Chris Ball, **Yankee Pier Larkspur** (www.yankeepier.com/larkspur) 415.924.7676

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.

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FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE, 415.274.2510