



**LARK CREEK® RESTAURANT GROUP**

**FOR:**

**LARK CREEK RESTAURANT GROUP**

1 Market Street

San Francisco, California, 94105

415.777.5588

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**LARK CREEK RESTAURANT GROUP CELEBRATES DUNGENESS CRAB SEASON WITH  
23<sup>RD</sup> ANNUAL CRAB FESTIVAL THROUGHOUT THE MONTH OF FEBRUARY**

*Each Restaurant Will Offer Special Dishes Chosen to Highlight the  
Finest Live Hand-Picked Dungeness Crab*

(SAN FRANCISCO, CA, January 31, 2012) – This February, Lark Creek Restaurant Group’s annual “Crab Festival” is back for the 23<sup>rd</sup> year with new, delectable dishes featured in the month-long celebration. From February 1 to February 29, 2012, each participating restaurant will showcase a wide range of exciting seasonal crab creations in addition to their existing à la carte menus of seasonal, farm-fresh inspired fare.

“This is the best time of year for Dungeness Crab, and we’re excited to host our annual Crab Festival at each of our restaurants, including Cupola Pizzeria, our newest addition to the Lark Creek Restaurant Group in downtown San Francisco,” says VP and Culinary Director Adrian Hoffman. “We source live, sustainable crab, and cook and hand-pick every one for special dishes that showcase this amazingly delicious local treat.”

Video demonstrations of crab dishes and techniques from the chefs of Lark Creek Restaurant Group can be found on their YouTube channel: <http://bit.ly/zB46bG>.

Guests will delight in offerings such as:

- *Dungeness Crab & House Made Cavatelli* with fennel, orange, mint from Chef/Partner Mark Dommen at **One Market Restaurant**, ([www.onemarket.com](http://www.onemarket.com)) 415.777.5577
- *Oscar Style Surf and Turf* – any steak topped with buttered Dungeness Crab from Chef Ismael Macias at **LarkCreekSteak**, ([www.larkcreeksteak.com](http://www.larkcreeksteak.com)) 415.593.4100
- *Dungeness Crab Chowder* with marble potatoes, crispy shallots and pancetta from Chef Aaron Wright at **The Tavern at Lark Creek**, ([www.tavernatlarkcreek.com](http://www.tavernatlarkcreek.com)) 415.924.7766
- *Dungeness Crab Cioppino* with P.E.I. Mussels, Manila Clams, Red Snapper & Florida Shrimp from Chef/Partner Michael Dunn at **Yankee Pier Lafayette**, ([www.yankeepier.com/lafayette](http://www.yankeepier.com/lafayette)) 925.283.4100
- *Creamy Crab Croquettes* with Little Gem Lettuce and Louis Dressing from Chef Gary Rust at **Yankee Pier Santana Row**, ([www.yankeepier.com/santana\\_row](http://www.yankeepier.com/santana_row)) 408.244.1244
- *Wood Oven Baked Dungeness Crab Dip* with olive oil crackers and grilled levain from Chef/Partner Scott Wall at **Lark Creek Walnut Creek**, ([www.larkcreek.com/walnut\\_creek](http://www.larkcreek.com/walnut_creek)) 925.256.1234
- *Dungeness Crab Tostada* with tomatillo salsa, lime-jicama slaw and roasted red pepper crema from Chef August Schuchman at **Yankee Pier Larkspur**, ([www.yankeepier.com/larkspur](http://www.yankeepier.com/larkspur)) 415.924.7676

- *Dungeness Crab Club* with avocado, bacon, gem lettuce from Chef Clint Davies at **Fish Story**, ([www.fishstorynapa.com](http://www.fishstorynapa.com)) 707.251.5600
- *Spaghetti with Hand-Picked Dungeness Crab*, chili flake, garlic, parsley and extra virgin olive oil from Chef Christian Hermsdorf at **Cupola Pizzeria**, ([www.cupolasf.com](http://www.cupolasf.com)) 415.896.5600
- *San Francisco Style Cioppino* with Dungeness Crab, mussels, clams, snapper, shrimp and tomato broth from Chef Heidi DiPippo at **Lark Creek Grill**, ([www.larkcreekgrill.com](http://www.larkcreekgrill.com)) 650.821.9315
- *Butter Poached Dungeness Crab* with avocado and Rising C Ranch citrus from Chef Jonathan Hall at **Parcel 104**, ([www.parcel104.com](http://www.parcel104.com)) 408.970.6104
- *Whole and Half Dungeness Crab* at **Yankee Pier SFO** ([www.yankeepier.com/sfoairport](http://www.yankeepier.com/sfoairport)) 650.821.8938

#### **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 at the Santa Clara Marriott; 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](http://www.larkcreek.com).

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