



Contact:

Hilary Townsend
Townsend Public Relations
hilary@townsendpr.com
760.333.3385

Executive Chef Eugenio Martignago - West Steak and Seafood and Bistro West

Executive Chef Eugenio Martignago knew at a young age that his life's ambition was to be a chef. Born and raised in Musano, a small town just outside of Venice, Italy, Martignago grew up on a farm and often helped his family with the harvesting and visits to the local market. After graduating from Scuola Alberghiera di Venezia culinary school in Italy, Martignago's passion for refining his cooking style led him to Germany and France where he cooked alongside some of the finest chefs in the world.

Prior to joining West Steak and Seafood and Bistro West, Martignago worked at Nick's Fish Market and the Black Orchid in Honolulu, and Bistango in Orange County and Los Angeles. Today, Martignago harvests much of the produce and vegetables on the menu from the West Farm, a one-acre plot of land located in Carlsbad, just two miles from the restaurants.

As a recent culinary guest at the James Beard House in New York, Martignago is known for demonstrating his creativity in the kitchen by often planting particular vegetables with a menu special in mind. True to his childhood passion, Martignago works in the farm each day and brings an authentic farm-to-table experience to both restaurants.

Bringing a French and Italian influence to the menu offerings at Bistro West and West Steak and Seafood, Martignago describes his cooking style as a collage of his culinary experiences from around the world.

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