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**BISTRO WEST AND WEST STEAK AND SEAFOOD CHEF EUGENIO MARTIGNAGO  
SHARES HIS JAMES BEARD HOUSE MENU WITH SAN DIEGO DINERS**

**Chef Recreates Menu to Raise Money For Make A Wish Foundation**

**Carlsbad, CA** - February 22, 2011 - - Chef Eugenio Martignago, executive chef for Bistro West and West Steak and Seafood in Carlsbad, will give San Diego diners a chance to sample the menu from his recent appearance at the renowned James Beard House in New York.

Martignago was one of five chefs selected to cook at a special dinner hosted by Carino Hotels and Resorts Worldwide on January 18, 2011. Participating chefs included Riccardo Traslavina, executive chef at the Alex Hotel in New York; Colin Brown, chef at The Royal Park Hotel in Rochester, MI; Jeff Balfour, executive chef at Hotel Sorella CITYCENTRE in Houston, TX; and Andrew Dzejak, executive chef for the Windsor Court in New Orleans, LA.

Beginning on February 24, 2011 and continuing through April 30, 2011, Martignago will recreate his James Beard House dinner menu at West Steak and Seafood to help raise money for the Make a Wish Foundation. The four-course dinner will be priced at \$39.95 per person and served nightly in the dining room. West Steak and Seafood will give \$10 to the Make a Wish Foundation for each purchased dinner.

“Cooking at the James Beard House was such an honor for me,” said Eugenio Martignago. “The experience is something that chefs aspire to and to be in such great company was truly rewarding.”

Martignago, who describes his cooking style as a collage of his culinary experiences around the world, has infused an authentic farm-to-table experience into the menus at both Bistro West and West Steak and Seafood with recent harvests from his own one-acre farm.

### **Chef Martignago’s James Beard House Menu:**

**Appetizer:** Seared sea scallops served with orange tarragon, marinated fennel, avocado, orange butter and truffle oil

**Second Course:** Oyster chowder with prosciutto ham, escarole, and Pernod

**Entree:** Duck confit and breast on a bed of parsnips puree, baby carrots, and a fig balsamic reduction sauce

**Dessert:** Honey, Amaretto and truffle jelly with a hazelnut chocolate truffle.

For reservations, please visit [www.weststeakandseafood.com](http://www.weststeakandseafood.com) or call (760) 930-9100.

### **About Chef Eugenio Martignago**

Chef Eugenio Martignago, executive chef for Bistro West and West Steak & Seafood in Carlsbad, was born and raised in Venice, Italy. After graduating from Scuola Alberghiera di Venezia culinary school in Italy, Martignago traveled to Germany and France where he cooked with some of the finest chefs in the world. Prior to joining West, Martignago worked at Nick’s Fish Market and the Black Orchid in Honolulu, and Bistango in Orange County and Los Angeles. With 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 around the world.

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