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**CHEF'S HARVEST FROM WEST'S NEW 1-ACRE FARM
BRINGS AUTHENTIC FARM TO TABLE EXPERIENCE AT BISTRO WEST AND WEST
STEAK AND SEAFOOD IN CARLSBAD**

CARLSBAD, CA - Guests dining at Bistro West and West Steak and Seafood can now experience an authentic farm to table experience with organic vegetable offerings picked fresh daily from Chef Eugenio Martignago's new one-acre farm.

Located in Carlsbad, the one-acre plot of land is producing a harvest with more than 25 different vegetables including white eggplant, baby zucchini, yellow beets and heirloom tomatoes. The chef's organic creations from the farm have become daily specialties at each restaurant, offering guests a seasonal menu experience each time they visit.

"Having your own farm is a chef's dream come true," says Eugenio Martignago, executive chef at Bistro West and West Steak and Seafood. "Being able to experiment in the planting and harvesting process infuses a whole new level of creativity to the menu offerings at Bistro West and West Steak and Seafood."

Martignago, who spends several hours each day working at the farm believes West's investment will not only spur his creativity in the kitchen but create demand for the restaurant's offerings. "Food sources, freshness and destination farming are becoming more important to people. Increasingly, guests are asking more questions about local sourcing to determine it's quality and freshness," Martignago said.

Starting the day at the farm, Martignago hand-picks his daily selections before heading to the Bistro West and West Steak and Seafood kitchens. Popular menu specials such as a stuffed zucchini flower with truffle goat cheese with mushroom sauce, heirloom tomato Caprese salad, and the daily garden vegetable sauté, change seasonally with each harvest from the West farm.

In addition to inspiring new creations at both restaurants, Martignago says the West farm provides additional benefits such as guaranteed freshness, control over production, variety, and cost.

In the future, Martignago expects to offer public tours of the farm and incorporate special "fresh daily" dinners with wine pairings, specialty cooking classes and a weekly farm report for dinner guests at both restaurants.

For more information, visit: www.bistrowest.com; www.weststeakandseafood.com; and www.westinnandsuites.com.

About Chef Martignago

Chef Eugenio Martignago, a recent culinary guest at the James Beard House, 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 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. Martignago, who describes his cooking style as a collage of his culinary experiences from around the world, combines his farm-to-table approach to dining with French and Italian influences at Bistro West and West Steak and Seafood.

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