



FOR IMMEDIATE RELEASE

MEDIA CONTACT:

Townsend Public Relations

Hilary Townsend

760-333-3385

hilary@townsendpr.com

**CARLSBAD'S BISTRO WEST INTRODUCES NEW SERIES OF
WINE AND BEER EVENTS**

**Spring Event Line-up to Feature Wine and Food Pairings from
Chef Eugenio Martignago's Three Acre Farm**

SAN DIEGO, Calif. – March 12, 2013 – Bistro West is showcasing its creativity in the kitchen with the pairing of fresh ingredients from the Carlsbad restaurant's own 3-acre farm with speciality wine and beer offerings. The event series begins next week and continues throughout the year. All menus include an aperitif, four courses, and a dessert, with accompanying wine or beer at each course.

Bistro West's next event is March 12th, and will feature wine from Whitehall Lane. Whitehall Lane is a small, family-owned winery in Napa Valley's historic Rutherford appellation. For the Reception, a Strawberry Bellini is served followed by a Saffron Tagliolini matched with a 2011 Sauvignon Blanc for the First Course. Monkfish Wellington with a 2009 Chardonnay comprises the Second Course, followed by Wild Boar Stew and a 2009 Merlot for the Third Course. The Fourth Course finishes with All Natural Prime Hanger Steak and a 2009 Cabernet Sauvignon. Passion Fruit Panna Cotta is paired with a 2011 Belmuscato for Dessert. The dinner is at 6:30 pm and is \$75 per person.

April 9th marks the Ballast Point Beer Dinner, which begins at 6:30 pm and is \$65 per person. Ballast Point beer is crafted locally at the San Diego-based brewery. A Ginger Big Eye IPA starts the evening followed by The First Course featuring Longfin Lager with Carlsbad Luna Oyster, Smoked Scallop Carpaccio, and Charred Local Octopus Salad. Moving to the Second Course, a Barmy Golden Ale is a flattering combination with a Beet, Berry, and Veal salad. A Ginger Big Eye IPA is again the choice beer in the Third Course, which works nicely with a Curried Seafood Stew. Grilled Lamp Chop and Spicy Lamb Sausage make for a satisfying Fourth Course, which comes with the Sculpin IPA. Dessert is a classic Crème-Brew-Le with Victory at Sea Porter.

On April 23, West Steak and Seafood hosts the Silver Oak/Twomey Wine Dinner. With vineyards in Calistoga and Healdsburg, Twomey Cellars, from the family of Silver Oak Cellars, produces a Merlot, a Pinot Noir, and a Sauvignon Blanc. Chef's menu, which will be released shortly, will be posted on the Bistro West website. The event is priced at \$175 per person.

Also slated for spring will be the Ferrari-Carano wine dinner scheduled for May 21st. With vineyard ranches in Alexander Valley, Russian River Valley, and Anderson Valley, among others, Ferrari-Carano is a producer of world-class wines, and will be a delicious addition to any meal.

The adjacent award-winning West Inn & Suites Hotel, with room rates starting at \$159 per night, will offer a 25% discount to all wine dinner guests.

For more information, please visit Bistro West's event page, <http://www.bistrowest.com/events/>. For reservations, please call (760) 930-8008. For West Inn & Suites, visit www.westinnandsuites.com.

###