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WEST STEAK AND SEAFOOD INVITES GUESTS TO EXPERIENCE “A NIGHT WITH THE CHEF”, A TRUE DINING ADVENTURE

New Dining Experience Places Trusting Guests In The Hands Of West’s Chefs to Cook Off-Menu from the West Farm’s Daily Harvest

CARLSBAD, Calif. – May 29, 2013 – West Steak and Seafood promises to put on a show with their new “A Night with the Chef” events. Beginning the first week of June, Executive Chef Eugenio Martignago and Chef de Cuisine David DiSalvo will host a series of dinners that combine adventure and indulgence. Guests are invited to trust in the whims of the chefs, who will design a six-course prix fixe menu based on their handpicked selections of seasonal ingredients from West Farm.

At the heart of A Night With the Chef is West Farm, the restaurant’s own, three-acre farm that supplies nearly 40 percent of all the herbs, fruits, and vegetables present in West’s dishes. The farm’s close proximity to West Steak and Seafood makes it an ideal location for the chefs to plant, create, and harvest the season’s crops daily. With forty-nine new trees planted and nearly fifty summer plantings, guests will get to sample a range of produce, from Butternut Squash, Heirloom tomatoes, sugar snap peas, to sweet baby corn, eggplant and artichokes. On the morning of an event, Chef Martignago and Chef DiSalvo will visit the farm to personally choose the freshest and most desirable ingredients for their meals. They will then craft an inventive six-course menu that combines fish, steak, chops and/or pasta with their daily harvest. Guests will get to enjoy one of a kind, off the menu plates that show off the chefs’ creativity and culinary talent.

The dinners will also give guests the chance to learn more about the minds behind the meals. Chefs at West take an authentic farm-to-table approach to cooking, personally overseeing harvests and tending to the soil. The menus will be designed around the farm, and will feature the chefs’ personal touches. Both Chef Martignago and Chef DiSalvo will incorporate their individual personalities and cooking styles into the meals. A native of Italy, Chef Martignago cooking style is a blending of traditional Italian and French influences from his childhood days growing up on a farm outside of Musano. Chef DiSalvo, a graduate of The French Culinary Institute in New York City, is known for more contemporary cuisine. With experience working in New York’s standout restaurants, DiSalvo keeps up with trends, staying at the forefront of new culinary developments. Any food-lover who isn’t afraid to be at the mercy of two master chefs will enjoy this original and memorable dining experience.

The Evening with the Chef series will feature Chef Martignago on Tuesday evenings and Chef DiSalvo on Thursday evenings. Reservations are required three days in advance, guaranteed with a credit card, and cost \$95 per person or \$145 per person including wine pairings. For reservations, please call (760) 930-9100. West Steak and Seafood is located at 4980 Avenida Encinas in Carlsbad. For more information, please visit www.weststeakandseafood.com.