



LARK CREEK' RESTAURANT GROUP

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**LARK CREEK RESTAURANT GROUP**  
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**LARK CREEK RESTAURANT GROUP HOLDS ANNUAL "PUMPKIN FESTIVAL" THROUGHOUT OCTOBER 2011**  
*Each Restaurant Features Special Dishes Incorporating Pumpkin on their Menus and a Pumpkin "Guess the Weight" Contest*

(SAN FRANCISCO – September 30, 2011) –Throughout the month of October, the Lark Creek Restaurant Group celebrates fall bounty with its annual "Pumpkin Festival" offering guests unique dishes showcasing America's favorite fall squash. Participating Lark Creek restaurants will also hold "guess the weight" pumpkin contests, awarding the individual with the closest guess a \$100 gift certificate redeemable at the restaurant where they entered the contest.

During the last weekend of the month, from Friday, October 28<sup>th</sup> through Monday, October 31<sup>st</sup>, **Yankee Pier Larkspur** invites children to its yearly pumpkin carving contest. Prizes will vary for winners depending on age, ranging from bookstore gift cards to special toy giveaways. Kids can take photos with the pumpkins and choose to either leave their carved pumpkin on display at the restaurant or take it home for decoration. Results of the contest will be announced via Facebook and winners will be notified on Tuesday, November 1<sup>st</sup>.

"This year's unique recipes are sure to inspire our guests to enjoy new tastes and variations on classic favorites," says Vice President and Culinary Director Adrian Hoffman. "During the festival, our chefs present exciting dishes that truly explore the slightly sweet and remarkably seasonal taste of the fall's best pumpkins."

Guests will enjoy such compelling creations as:

- *Roasted Guinea Hen* with pumpkin, chanterelles and pine nuts by Chef/Partner Mark Dommen, **One Market Restaurant** ([www.onemarket.com](http://www.onemarket.com)) 415.777.5577
- *Confit Diced Pumpkin Pizza* with fontina, prosciutto cotto and thyme by Chef Christian Hermsdorf, **Cupola Pizzeria** ([www.cupolasf.com](http://www.cupolasf.com)) 415.896.5600
- *Harvest Squash Bisque* with pickled wild mushrooms and crispy mint by Chef Aaron Wright, **The Tavern at Lark Creek** ([www.tavernatlarkcreek.com](http://www.tavernatlarkcreek.com)) 415.924.7766
- *Pan Seared Petrale Sole* with brown butter squash puree, kale and roasted shallots by Chef Ismael Macias, **LarkCreekSteak** ([www.larkcreeksteak.com](http://www.larkcreeksteak.com)) 415.593.4100
- *Baked Sugar Pumpkin* filled with fruited brown rice and candied spiced pecans from Chef/Partner Scott Wall, **Lark Creek Walnut Creek** ([www.larkcreek.com/walnut\\_creek](http://www.larkcreek.com/walnut_creek)) 925.256.1234
- *Double Cut Pork Chop* with roasted kabocha squash, braised escarole, bacon lardons, onions and apple cider glaze by Chef/Partner Michael Dunn, **Yankee Pier Lafayette** ([www.yankeepier.com/lafayette](http://www.yankeepier.com/lafayette)) 925.283.4100

- *Grilled Idaho Rainbow Trout* with wild rice, braised acorn squash, currants, toasted almonds and sherry-shallot vin by Chef Gary Rust, **Yankee Pier Santana Row** ([www.yankeepier.com/santana\\_row](http://www.yankeepier.com/santana_row)) 408.244.1244
- *Sugar Pie Pumpkin Salad* with brandied cherries, frisee, fennel, haricot vert, hazelnuts and goat cheese vinaigrette by Chef August Schuchman, **Yankee Pier Larkspur** ([www.yankeepier.com/larkspur](http://www.yankeepier.com/larkspur)) 415.924.7676
- *Roasted Garlic Soup* with pumpkin flan, sage and hazelnuts by Chef Clint Davies, **Fish Story** ([www.fishstorynapa.com](http://www.fishstorynapa.com)) 707.251.5600

#### **ABOUT LARK CREEK RESTAURANT GROUP**

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting in 1989 with The Lark Creek Inn and evolving into a portfolio of 14 restaurants, which today includes: One Market Restaurant, LarkCreekSteak and Cupola Pizzeria in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 at the Santa Clara Marriott; Bradley Ogden at Caesars Palace in Las Vegas; The Tavern at Lark Creek in Larkspur; Fish Story in Napa; Moreton Fig in USC's Ronald Tutor Campus Center and Lark Creek Grill at Terminal 2 San Francisco International Airport. Company details are available at [www.larkcreek.com](http://www.larkcreek.com).

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**FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE, 415.274.2510**