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**THE TAVERN AT LARK CREEK INTRODUCES NEW ERA OF NEIGHBORHOOD
DINING TO LARKSPUR, OPENING IN LATE MAY**

*New Restaurant Opens in the Space of Legendary The Lark Creek Inn,
Offering Value-Oriented Seasonal Dining and Libations*

LARKSPUR, CA (March 31, 2009) — After nearly 20 celebrated years of offering signature farm-fresh American fare and furthering the careers of a number of famed chefs, such as Bradley Ogden, Chris Hastings, Carl Schroeder and Jeremy Sewall, The Lark Creek Inn will close on April 12, 2009, and begin a new era as The Tavern at Lark Creek, complete with a new concept, menu, look and feel.

“We’re thrilled to begin anew in Larkspur and to invite guests in to experience The Tavern at Lark Creek,” says Michael Dellar, co-founder, president and CEO of Lark Creek Restaurant Group. “For two decades, The Lark Creek Inn was the destination for special occasions and our goal with the Tavern is to create a comfortable gathering place where guests feel welcome with or without an occasion to celebrate.”

Adrian Hoffman, Vice President and Culinary Director of Lark Creek Restaurant Group and a James Beard Foundation “Rising Star” finalist, along with The Tavern at Lark Creek Chef-Partner Erica Holland Toll will oversee a seasonally driven menu that highlights elevated crowd favorites. Main courses will be under \$15. The menu will include items such as *Red Kuri Squash Bisque* with hot cinnamon panna cotta (\$6.95); *Delta Crawfish Boil* with Old Bay and drawn butter (\$10.25); *Spiced Petaluma Chicken Wings* with celery vinaigrette (\$8.25); *Chopped Chicory Salad* with warm bacon and capers (\$7.95); *Meatball Sandwich* on crunchy roll (\$11.50); *Wood-Broiled Monterey Sardines* with sour cream, grilled levain and puntarella (\$11.75); *Free-Form Duck Lasagna* with goat cheese and hazelnuts (\$13.50); *Simple Wood-Oven Roasted Half Chicken* (\$14.50); and *Mom’s Classic Pot Roast* with root vegetables (\$14.95). To

accompany the menu, the wine and spirits program will be value-oriented and include an extensive selection of affordable wines by the glass, bottle, and carafe, perfect for sharing at the table. Hand-crafted, artisanal cocktails will be made with fresh mixes and local ingredients. General Manager-Partner T.J. Jacobberger will oversee construction and run front of house operations.

While the exterior of the historically-registered Victorian from 1888 and the redwoods and adjacent creek will not change, interior renovations will reignite a blazing wood-burning oven in the dining room and will include a redesigned entry, refinished antique tables, new chairs, dramatic lighting and a new color palate. Guests will also soon enjoy fresh rosemary, sage, thyme and more from the Tavern's new herb garden, as well as a refurbished brick patio and updated street-side grove.

"The Tavern at Lark Creek will offer a spirited communal atmosphere with dishes reflecting the breadth of American cooking culture, meant for sharing and a wine program that will encourage tasting and exploration," says Hoffman. "The Tavern at Lark Creek will give our guests what they are looking for—fine food and beverages, a jovial atmosphere, friendly prices and superior value."

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 American cuisine, all-American wines, 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 10 restaurants, including One Market Restaurant and LarkCreekSteak 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 in Santa Clara; and Bradley Ogden at Caesars Palace in Las Vegas and now the The Tavern at Lark Creek.

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FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE AT 415.274.2510

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