



Chef Melissa Axelrod Celebrates Summer in San Francisco

Melissa Claire's Kitchen has announced the four-course menu for the dinner on Thursday, July 30, 2009 at Velo Rouge Café. Chef Axelrod has designed a unique dining experience featuring fruit and vegetables found at local farmers' markets and her own garden as well as sustainable fish and meat from local food artisans. The latest event for this casually elegant supper club, Chef Axelrod invites San Francisco to share her culinary vision of the season.

San Francisco, CA July 17, 2009 -- Chef Melissa Axelrod has announced the four course prix fixe menu for the Melissa Claire's Kitchen dinner to be held July 30 at Velo Rouge Café.

"This time of year, the farmers' market smells like summer with basil, tomatoes, and melons galore. It's hard to decide what to make, I want to use it all," says Chef Axelrod. This menu for Melissa Claire's Kitchen features flavors of the season like summer squash, arugula from Axelrod's garden, early girl tomatoes and fresh peaches. She will also be sourcing albacore tuna and Sonoma lamb from her favorite local purveyors. Two seatings will be offered for the dinner at Velo Rouge Café, a certified green café with the Green Café Network.

Melissa Claire's Kitchen is Axelrod's vision of local, seasonal, and sustainable foods, served in an atmosphere that is both elegant and fun. Seating is around communal tables, where guests can easily meet each other and have a shared experience. Chef Axelrod's embrace of both graceful style and whimsy is illustrated in the "BLT" salad she will be offering. "Growing up, my mother made the best BLT's, tomato juice running down your hands good. She just has a magical BLT gift. This is my take on that classic dish - a true dish of summer, it just doesn't taste right in November."

Seatings for Melissa Claire's Kitchen are offered at 6:15PM and 8:00PM on Thursday, July 30th at Velo Rouge Café, located at 798 Arguello Avenue at McAllister. The four course meal is offered for \$45.00, and a vegetarian version is available. Reservations are strongly recommended, as seating is limited to 24 guests per seating for this event.

About Melissa Claire's Kitchen:

Established in Summer 2008, Melissa Claire's Kitchen is the vision of San Francisco chef Melissa Axelrod, who takes a personal, hands-on approach to each dinner, guided by the mantra of "local, seasonal, sustainable." She is involved at every stage of the process, from the creation of each unique four-course menu, to picking out her produce at the farmers' markets, to meeting each dinner guest at the table. Chef Axelrod trained at the California Culinary Academy and has worked at local favorites such as Delfina and Fringale. For this personalized San Francisco supper club, chef Axelrod declares, "My goal is to create a dining experience that you can't quite get anywhere else."

Contact:

Melissa Axelrod
Melissa Claire's Kitchen
415.786.3777
melissa@melissaclaire.com
www.melissaclaire.com/kitchen.html