

# MELISSA CLAIRE'S KITCHEN



## Melissa Claire's Kitchen Announces New Menu for August 27 Dinner

***Chef Melissa Axelrod has announced the menu for the next Melissa Claire's Kitchen dinner, to be held on Thursday, August 27th at Velo Rouge Café. From local eggplant in the caponata appetizer to Gravenstein apples in the dessert, the four-course menu revolves around fresh ingredients that express late summer in the San Francisco Bay area. Seatings for the dinner are offered at 6:15 PM and 8:00 PM.***

San Francisco, CA August 27, 2009 -- Chef Melissa Axelrod has announced the four-course menu for the next Melissa Claire's Kitchen dinner to be held on Thursday, August 27th at Velo Rouge Café in San Francisco.

"I've stuffed this menu full of local late summer goodness - eggplant, peaches, fresh shelling beans, tomatoes, corn, basil, haricots verts and Gravenstein apples," Chef Axelrod declared. The dinner begins with a caponata and fresh mozzarella appetizer, followed by a salad of local frisée, peaches and toasted almonds with a tarragon-crème fraîche dressing. For their entrée, guests will choose either grilled local albacore tuna with fresh butter beans, haricots verts and a confit of early girl tomatoes or potato gnocchi with cherry tomatoes, chard and Brentwood corn in a corn butter broth.

Dessert will feature a galette made from Gravenstein apples, one of Chef Axelrod's favorite late summer fruits. "Gravenstein apples just encapsulate the smell of late summer for me. Driving down the Gravenstein highway (otherwise know as route 116), the smell of the ripe apples just permeates the air - it's wonderful!"

The four-course menu is offered for \$45 per person, with seatings available at 6:15 PM and 8:00 PM. Velo Rouge Café is located at 798 Arguello Avenue at McAllister in San Francisco. More information, including how to make reservations, is available at the Melissa Claire's Kitchen website.

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."

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