

MELISSA CLAIRE'S KITCHEN



Sunday Suppers Series Launches with Tomatoes and Rosé

The Sunday Suppers Series will host its first dinner on Sunday, August 16th at 5:00PM at Mercedes Restaurant in the Financial District. Local chefs Melissa Axelrod of Melissa Claire's Kitchen and Liz Bills of California Table are combining their talents for this monthly roaming supper club, focussing on local, sustainable and seasonal ingredients. A selection of local dry rosés, chosen by Robert Joyce, will be paired with the five-course fixed-price menu that celebrates the delicious heirloom tomatoes of summer.

San Francisco, CA August 7, 2009 -- Chefs Melissa Axelrod of Melissa Claire's Kitchen and Liz Bills of California Table are launching their Sunday Suppers Series with a five-course heirloom tomato and dry rosé dinner at Mercedes Restaurant in the Financial District on Sunday, August 16.

Chefs Axelrod and Bills are friends and colleagues, and a dinner created around the delicious locally grown tomatoes that are abundant in August provided the perfect opportunity to start their Sunday Suppers Series of monthly dinner parties. The first dinner will be hosted at Mercedes Restaurant, located at 653 Commercial Street at Montgomery Street in the Financial District. The cantina will be transformed into a space with two communal tables where sixty guests will enjoy unique dishes like Early Girl Tomato Gazpacho, Herbed-Ricotta Gnocchi with charred cherry tomatoes, and Sundried Tomato Compote over vanilla bean ice cream.

Chef Axelrod remembers how she came to love heirloom tomatoes. "I've gone from a tomato hater to a tomato lover. As a kid, I picked them out of every dish, but one day I bought my first heirlooms on a whim because I was intrigued by their unusual shape and color. What an eye-opener...they just tasted like summer! Since then I've become a self-confessed tomato junky." Wine consultant Robert Joyce has chosen local dry rosés to pair with the meal because "dry rosé screams summertime, and both the flavors and acidity are a natural match for these beautiful tomato expressions."

The price for the meal is \$55 per person, and the wine pairings are available for \$30 per person. Reservations can be made on the Melissa Claire's Kitchen website or by calling 415-786-3777.

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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