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CHEF EUGENIO MARTIGNAGO INTRODUCES SLOW-COOKED SUNDAY SUPPERS AND SIPS AND BITES BAR MENU AT WEST STEAK AND SEAFOOD

Carlsbad, Calif - - Inspired by a childhood family tradition, Chef Eugenio Martignago is introducing a slow-cooked Sunday Supper menu to provide a family-style fine dining experience at West Steak and Seafood.

Available on Sunday evenings in the dining room, Sunday Supper includes a choice of soup or salad, two side dishes, and an entree for \$29.95 per person. The restaurant's extensive collection of award-winning wines will be available for half-price on Sunday night to complement the Sunday Supper selections.

"Growing up in northern Italy, it was a family tradition to gather and enjoy a meal that had been slowly cooked all day." I wanted to re-create that experience for our guests and continue the tradition, " said Eugenio Martignago, executive chef of West Steak and Seafood and Bistro West.

At West Steak and Seafood, the Sunday Supper menu begins with a choice between Corn Chowder with crispy bacon, cheddar cheese and fresh basil; or the West Mixed Green Salad with a spring lettuce mix with roasted tomatoes from the West Farm, gorgonzola cheese, balsamic vinaigrette and tossed with caramelized walnuts.

Entree selections include a choice between: Pork Osso Buco slowly cooked in a tomato demi-glaze; Natural Beef Short Ribs slowly cooked in red wine and topped with a port wine sauce; Veal Osso Buco slowly cooked in a veal stock and tomatoes, topped with Gremolata; Lamb Shank slowly cooked with wild mushrooms in a burgundy wine

sauce; or Prime Rib, herb-crusted and slowly roasted, garnished with au jus and horseradish cream.

Included in the \$29.95 per person price is the selection of two homemade side dishes served family-style including: Creamed Spinach, Sauteed Wild Mushrooms, Mashed potatoes, Creamed Corn, Macaroni & Cheese, Ratatouille, or Truffled Fresh Cut French Fries.

Sips and Bites

Adding a twist to the typical food and wine pairings, “Sips and Bites” pairs specialty cocktails with a seasonally-inspired menu that evolves with the changing harvest from the West Farm.

For fall, the menu will consist of the following pairings:

Pumpkin Spiced Martini

Served with peanut butter, balsamic strawberries and mascarpone cheese sandwich
AND a truffle mushroom crescenza cheese sandwich

\$18.95

Ginger Rosemary Lemon Drop

Served with a grilled peach and gorgonzola, wrapped in prosciutto AND poached pear,
avocado, and lobster riesling sauce

\$18.95

Spicy Cucumber Martini

\$18.95

Served with a caper-stuffed olive, wrapped in a white anchovy on hardboiled egg AND
chipotle smoked salmon on cucumber with lime aioli and chive foam

Already popular for its “Dinner in the Bar” menu, West Steak and Seafood recently expanded the bar area to accommodate a growing demand for its weeknight happy hour. “We wanted to tap into Chef’s creativity in the kitchen by developing a “Sips and Bites” menu to showcase the bar’s new specialty cocktails paired with food bites,” said Tom Bertrand, general manager of West Steak and Seafood.

“Pairing wine with food comes easy to me, said Martignago, a 1st Level Court of Master Sommeliers, but creating food to pair with a mixed drink was a welcome challenge to find the perfect balance with such strong and complex ingredients,” he said.

For more information, visit www.weststeakandseafood.com.

About Chef Eugenio Martignago

Known for providing an authentic farm-to-table experience incorporating fresh produce and vegetables from his own 1-acre farm in Carlsbad, Chef Eugenio Martignago was born and raised in Musano, Italy and studied at the Scuola Alberghiera di Venezia culinary school in Italy. Martignago was a culinary guest at the James Beard House and prior to West cooked at Nick’s Fish Market and the Black Orchid in Honolulu and Bistango in Los Angeles and Orange County. With a French and Italian influence, Martignago’s cooking style is a collage of his culinary experiences from around the world.

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