

FOR IMMEDIATE RELEASE:

Oliveto Restaurant Introduces “Oceanic Dinners” July 9 – 11

Panel Discussion with Local Fishermen and Environmental

Defense Scientist on July 11 at 3:30 p.m.

OAKLAND, Calif. (July xx, 2003) – Bob and Maggie Klein and Chef Paul Bertolli have announced that the restaurant will present its first “Oceanic Dinners” Wednesday through Friday, July 9, 10 and 11. The “Oceanic Dinners” are the latest special focus presentation by the restaurant, whose calendar of annual special dinners includes Tomatoes, Whole Hog, Balsamico, and White Truffles.

James Beard Award-winning Chef Bertolli has organized the menu by categories: Raw Fish, Smoked Fish, Bivalves, Salted and Preserved Fish, Crustaceans, Cephalopods, Round Fish and Flat Fish. A sampling of dishes includes: Prosciutto di Tonno; Stuffed Fresh Sardines alla Siciliana; Steamed Monkfish Liver with Old Balsamico; Crespelle with Sturgeon Caviar; Spaghettini with Mullet Roe; Smoked Cod and Potato Fritters; Gratin of House-Cured Salt Cod; Tagliolini with Razor Clams, Garlic, and Parsley; Cuttlefish Ink, Potato and Leek Soup; Prawns Roasted on Sea Salt; Local Halibut Tartare; Monkfish “Ossobuco”; and Tuna Mousse.

In conjunction with the dinners, Oliveto will present “Oliveto Talks with Local Fishermen” to explore the seeming contradiction between the oft reported state of the world’s fisheries – polluted and over fished – and reports from Oliveto’s fish suppliers that local fisheries are in better shape than they have been in years.

“We’ve been hearing some very interesting things from our local fish providers,” said Bob Klein, “who feel that the local fish population is showing modest but discernable improvements. Because the topic is immense, we thought we’d just try to better understand what was going on around here for starters.”

Among the fish purveyors participating in the discussion are Angelo Cuanang, a veteran Bay Area fisherman based in San Francisco, and Tom Worthington, a partner in Monterey Seafood Company, the premier distributor of fish to the Bay Area's high-end restaurants. Known for its stringent selectivity, Monterey Seafood adheres to a strict code of standards that, among other things, precludes selling drag-line-caught fish.

Also participating in the Oliveto panel discussion is Elizabeth Sturcken, a senior project manager and business environment policy expert for the Alliance for Environmental Innovation, an arm of Environmental Defense. Environmental Defense is a leading national nonprofit organization that describes its goal as “link[ing] science, economics and law to create innovative, equitable and cost-effective solutions to society's most urgent environmental problems.” Established in 1967, Environment Defense helped launch the modern environmental movement by winning a ban on the pesticide DDT and has since grown into one of America's most influential environmental advocacy groups.

“Oliveto Talks with Local Fishermen” will take place on Friday, July 11, starting at 3:30 p.m. in the Oliveto dining room. Admission is free for food professionals, press, and interested individuals. Reservations, however, are required, and can be made by calling (510) 547-5356. Reservations for the “Oceanic Dinners,” which will be presented a la carte, are essential and can be made at the same number.

Oliveto is located at Oakland's Rockridge Market Hall at 5655 College Avenue. The restaurant offers lunch seven days a week from 11:30 a.m. to 2 p.m., and dinner Monday through Saturday from 5:30 to 10 p.m. and Sunday from 5 to 9 p.m. The full restaurant menu is also available in the Cafe during lunch and throughout the evening hours. Cafe hours are Monday through Thursday from 7 a.m. to 10 p.m., Saturday from 8 a.m. to 11 p.m., and Sunday from 8 to 9 p.m. For reservations, please call (510) 547-5356. All major credit cards are accepted.

###

Media contacts: Jeff Nead or Amie Rubenstein at Glodow Nead Communications, (415) 394-6500.