



For:
MASA'S
648 Bush St.
San Francisco, CA
415-989-7154
www.masarestaurant.com

Contact:
ELLIPSES PUBLIC RELATIONS
Tami von Isakovics
415-834-5492
tami@ellipsespr.com

MASA'S HOSTS A "CELEBRATION OF TOMATOES" FOR THE MONTH OF SEPTEMBER HONORING VERDURE FARM

WHAT: Partnering with Verdure Farm in Healdsburg, Calif., **Masa's** Executive Chef Gregory Short has created a special, eight-course tasting menu celebrating the bounty of late-harvest heirloom tomatoes. Available throughout September, a "**Celebration of Tomatoes**" features varieties such as Green Zebra and Toy Box tomatoes in an array of delicious and refined executions on this special menu, with dishes ranging from the savory to the sweet.

"I work exclusively with farmer Tamara Scalera, who plants and harvests her tomato crop later in the year, and I've found that they are the best products available," said Short. "The tomatoes from Verdure are at their peak in September, which is what inspired me to create this tomato-centric menu."

Verdure Farm specializes in more than 200 varieties of heirloom tomatoes, "Profumo di Genova" basil, Italian varieties of eggplant, squash, onions and American and European heirloom melons.

MENU: The "Celebration of Tomatoes" menu could include dishes such as:

- *Tomato Bavarian* - tomato cream, tomato gelee
- *Green Zebra Tomato Gazpacho* - ricotta cheese flan, rhubarb and gravenstein apple salad
- *Vine ripened tomato salad* - sourdough croutons, 50 year old balsamic vinegar, basil-infused extra virgin olive oil
- *Sweet basil Agnolotti* - white corn polenta enriched with mascarpone cheese, Toy box cherry tomatoes, tomato water emulsion
- "*BLT*" - braised bacon toast, hearts of romaine, tomatoes three ways, truffle-parmesan foam
- *Pan seared medallion of Prime New York beef* - roasted tomato tartlette, golden chanterelle mushrooms, sautéed bone marrow, sauce "choron"
- *Tomato Sorbet* - basil gelee, strawberry jus
- "*Canolli*" - ricotta cream, tomato marmalade, orange-mint sorbet

WHEN: The "Celebration of Tomatoes" will be available Tuesday through Saturday nights at Masa's through the month of September, 2009.

DETAILS: The Celebration of Tomatoes eight-course menu is \$105 per person, exclusive of tax and gratuity. Optional wine pairing is available for an additional \$79. To make a reservation, please call: 415-989-7154, or visit: www.masarestaurant.com or www.opentable.com. Masa's is located at 648 Bush St. (next to the Executive Hotel Vintage Court) in San Francisco.