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A Tribute to 25 Years of Desserts at Masa's A Delicious Event Benefiting Project Open Hand

San Francisco, CA (February 2008) -- As part of its 25th Anniversary, legendary Masa's Restaurant will continue their year-long celebration with a tribute to 25 Years of Desserts benefiting Project Open Hand.

"We are very excited to feature samplings of some of our most creative desserts from the last 25 years," says Executive Pastry Chef, John McKee. As part of this March celebration, former Executive Pastry Chef Keith Jeanminette who was a part of the Masa's history for nearly 20 of those years will be returning to share some of his famous recipes and stories from his time at Masa's.

The event will be held on Monday, March 24, 2008 from 5:30-8:00 pm at Masa's and will feature desserts, mignardise selections as well as wine pairings selected by Master Sommelier Alan Murray.

According to General Manager and Maitre D'Hotel Adam Lovelace, "We are very proud to be part of the continued legacy started by chef Masataka Kobayashi 25 years ago. Each month we will pay tribute to his original vision by celebrating the recipes and the chef's who have manned the stoves and the history of this landmark restaurant."

Committed to community wellness and nutritional programs, Masa's will be donating proceeds from this event to Project Open Hand. (www.openhand.org) Project Open Hand assists with meeting community nutrition needs through programs for people living with HIV/AIDS, the homebound/critically ill, and seniors.

Other events in 2008 include the return of Chef's Julian Serrano and Richard Reddington, a lavish summer Gala event in July, a tribute to Chef Masa himself featuring original recipes, a Tribute to 25 Years of Wines and much more.

Masa's Restaurant
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