



For Further Information:

Jannis Swerman  
Jannis Swerman & Company  
818.789.7747, 323.646.7981  
[jannids@aol.com](mailto:jannids@aol.com)

## CHEF CHRIS KOBAYASHI AND ARTISAN ANNOUNCE FEBRUARY SCHEDULE OF MONDAY NIGHT SUPPERS

*Windward Vineyard and Rocky Canyon Farm are Guest Winery and Purveyor for February 1 Dinner*

PASO ROBLES, California; January 26, 2010 – [Artisan](#), the acclaimed American Bistro by brothers Chris and Mike Kobayashi in the heart of Paso Robles, announces the February lineup of participating food and wine artisans for their *Monday Night Supper* series 2010. As an extension of the restaurant's philosophy of "Farm to Table" cuisine, **Artisan** is offering a three course family style menu of Kobayashi's modern American dishes, showcasing products from local food producers, including ranchers, farmers, fishmongers and creators of artisanal cheeses, honeys and olive oils. The dinners will be offered with selected paired wines from a Paso Robles vintner.

The February lineup for **Artisan's Monday Night Suppers** is scheduled as follows:

February 1 – WINDWARD VINEYARD/ROCKY CANYON FARM

February 8 – SILVER HORSE & BODEGAS PASO ROBLES/BLOOM MICROGREENS & OLD CREEK RANCH

February 15 – L'AVENTURE/OLEA FARM & TERRACE HILL OLIVE CO

February 22 – TREANA/HAPPY ACRES FAMILY FARM

Chef Kobayashi is dedicated to the exceptional ingredients from Central Coast producers who are dedicated to sustainable and organic farming, ranching and fishing. The *Monday Night Supper* series invites their vendors to participate in the evening and meet with guests, where they can talk about their specialized approach to raising natural food products and wines. Kobayashi will craft the dinner menu to highlight the food and wine from the week's guest producers and winemakers. The family style meal is priced at \$38 per guest; wine pairings are offered at an additional price, according to the guest winemaker, and will be available by the glass, bottle and as a flight for two or three courses.

*Monday Night Suppers 2010 Series* has been received with enthusiasm from both locals and visitors. The series will run continuously through Monday, March 29, 2010. **Artisan** will also offer their complete menu of seasonal offerings throughout the evening.

Since its debut in 2006, **Artisan** has been embraced by locals, travelers and journalists around the nation. With the assistance of Shandi, Chef Chris's wife, who leads **Artisan**'s wine program; brother, Mike, who oversees the business and front of house; and Tina Soto, Mike's wife who handles all of the finances, **Artisan** has successfully become a family business and integral part of the growing Paso Robles community which has developed into a richly diverse wine country destination.

**Artisan** is committed to providing sustainable, fresh and seasonal foods. Chef Kobayashi frequents local farmers' markets and farms to ensure the restaurant uses only the best regional and organic products when available thus supporting the community. Working closely with local producers, Kobayashi tailors the **Artisan** menu to showcase the best of Paso Robles and the Central Coast. Many farmers plant and grow exclusively for **Artisan**, providing delicata squash pumpkins, heirloom tomatoes, Nantes carrots and cavolo nero from Windrose Farms, fresh eggs from Rocky Canyon Farms, flatiron steaks from Hearst Ranch and fresh ground beef from Charter Oak for the restaurant's menu.

Chris Kobayashi received a coveted nomination as a semi-finalist for Best Chef Pacific by the James Beard Foundation Awards in 2008 and was recently the participating chef in "Outstanding in the Field," a nation-wide roaming culinary dinner series that partners diners to the land and the origins of their food, thereby honoring the local farmers and food **Artisans** who cultivate it. **Artisan** has garnered a 2 star review from S. Irene Virbila, restaurant critic for the *Los Angeles Times* and has been featured in the *New York Times*, *San Francisco Chronicle*, *Chicago Sun-Times*, *Oakland Tribune*, *Bon Appetit*, *Sunset*, *Los Angeles*, *Angeleno*, *San Francisco*, *Central Coast* and *National Geographic Traveler* magazines.

*Sample Monday Night Supper Menu Follows / Please visit Artisan on the Web at [www.artisanpasoobles.com](http://www.artisanpasoobles.com) for complete Monday Supper menu listings.*

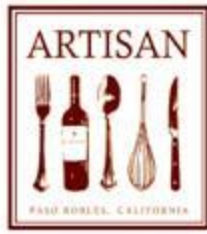
For reservations, the public can call:

Artisan |1401 Park Street, Paso Robles, California 93446 | Phone 805.237.8084

or visit [www.OpenTable.com](http://www.OpenTable.com)

Become a fan of Artisan on Facebook at <http://www.facebook.com/pages/Paso-Robles-CA/Artisan/131255395232>

###



# Artisan Monday Night Supper

Windward Vineyard and Rocky Canyon Farm  
February 1, 2010

Housemade Country Style Pate  
Rocky Canyon Farm Raised Deviled Eggs, crispy bacon, garlic breadcrumbs

~

Acorn Squash Ravioli, piave vecchio, fried sage, beef cheek bolognese  
*Windward, Vin Gris des Pinot Noir, 2009*

~ ~ ~

Roasted Pork Loin –Porchetta Style, long cooked kale, cippolini onions, salsa verde  
Sweet Potato Gratin with Chanterelle Mushrooms  
*Windward, Pinot Noir “Monopole”, 2004 & 2005*

~ ~ ~

Warm Apple Crepes, frangiapane, pomegranate ice cream  
Apple Pate Fruit  
*JoeBella Coffee*

\$38 per person  
\$19 additional for above paired wines

no substitutions please ` menu items subject to change due to availability