



**CONTACT:**

**WAGSTAFF WORLDWIDE, INC.**

Carissa Remitz / Corina Chapman

[carissa@wagstaffworldwide.com](mailto:carissa@wagstaffworldwide.com) 415.274.2510

**FOR: FISH STORY RESTAURANT**

790 Main Street at Third, Napa, CA 94559

707.251.5600 [www.fishstorynapa.com](http://www.fishstorynapa.com)

**FISH STORY NAPA APPLAUDS EDUCATORS THE MONTH OF MAY WITH  
"TEACHER APPRECIATION MONTH"**

*The First \$10.00 Spent by Local Teachers and School Employees is Complimentary to Show Gratitude for Their Hard Work*

NAPA, CA (April 19, 2011)—To thank local teachers for the positive influence and crucial role they play in making sure every student receives a quality education, Fish Story will celebrate "Teacher Appreciation Month" throughout the month of May 2011. For every teacher or school employee who presents their teacher or school employment identification, the **first \$10.00** spent is paid for by the restaurant, even if the bill is only \$10.00 (excluding alcohol, tax and gratuity).

"Teacher Appreciation month is a reward for teachers in response to all they do for our children on a daily basis," says Napa Valley resident Michael Dellar, principal owner of Fish Story and father of two public school teachers. "Giving back is key to us at Fish Story; we understand the challenges teachers face especially given the decreases in budgets and want to say a big "thank you" for their dedication and hard work."

Every first week in May, the National Education Association kicks-off "National Teacher Appreciation Week," with "National Teacher Day," celebrated this year on May 3, 2011. Fish Story's Teacher Appreciation Month coincides with this celebration to reinforce the importance of recognizing teachers. There is no limit to the number of times a teacher can visit Fish Story, no limit to the number of teachers dining together and no minimum purchase required.

**ABOUT FISH STORY**

Fish Story, offering sustainable, seasonal, ocean-fresh seafood from Chef Stephen Barber, is Lark Creek Restaurant Group's entry into the Napa Valley dining arena. Located downtown at 790 Main Street at Third, with ample riverfront patio seating, Fish Story is open the following hours: Lunch Menu: Weekdays 11:30 a.m.—2:30 p.m.; Bar Menu: 2:30 – 5:30 p.m. daily; Happy Hour Menu and Beverages: 4:00 – 6:00 p.m. Monday through Friday (special beverage and food pricing); Brunch: Saturday and Sunday from 11:30 a.m. – 2:30 p.m.; Dinner: 5:30 – 9:00 p.m. Sunday through Thursday, until 9:30 p.m. on Friday and Saturday; Kid's menu: Always available. For more information on Fish Story or to make a reservation, please call 707.251.5600 or visit [www.fishstorynapa.com](http://www.fishstorynapa.com).

**ABOUT LARK CREEK RESTAURANT GROUP**

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting in 1989 with The Lark Creek Inn and evolving into a portfolio of 11 restaurants, which today includes: One Market Restaurant and Lark Creek Steak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Bradley Ogden at Caesars Palace in Las Vegas; The Tavern at Lark Creek in Larkspur; Fish Story in Napa; Moreton Fig in USC's Ronald Tutor Campus Center; and Lark Creek Grill at San Francisco International Airport. Cupola, an artisan pizzeria in San Francisco, will open in May 2011. Company details are available at [www.larkcreek.com](http://www.larkcreek.com).

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