



**CONTACT:**

**WAGSTAFF WORLDWIDE, INC.**

Carissa Remitz / Corina Chapman

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

415.274.2510

**FOR:**

**LARK CREEK RESTAURANT GROUP**

1 Market Street

San Francisco, California, 94105

415.777.5588

[www.larkcreek.com](http://www.larkcreek.com)

---

**ACCLAIMED NAPA CHEF STEPHEN BARBER TO HELM FISH STORY, LARK CREEK  
RESTAURANT GROUP'S SUSTAINABLE RIVERFRONT SEAFOOD RESTAURANT OPENING  
SEPTEMBER 2010**

*Former San Francisco Chronicle "Rising Star" Will Offer His Take on  
Sustainable Seafood and Seasonal Cuisine in Downtown Napa*

NAPA, CA (June 10, 2010)— Stephen Barber has been named chef of Fish Story, Lark Creek Restaurant Group's sustainable seafood restaurant set to open post-Labor Day 2010 in downtown Napa's new "The Riverfront" development. A longtime Napa resident, Barber was most recently the executive chef of BarbersQ, a sustainable barbecue restaurant in downtown Napa.

"As a local, I have enjoyed Stephen's talents at BarbersQ and we're thrilled to have him as our chef at Fish Story," said Michael Dellar, co-founder, president and CEO of Lark Creek Restaurant Group and current Director of the Napa Valley Destination Council. "His experience here in Napa and working at restaurants across the country make him uniquely qualified to lead our culinary efforts."

A Kentucky native, Chef Barber began his culinary career at one of the best restaurants in Mississippi, City Grocery, working with Chef John Currence, who recommended Barber gain further experience through a move to Miami. Barber was the opening chef de cuisine for Bambu in South Beach for Norman Van Aken, and was discovered there by MECCA owner Gene Tartaglia. As Executive Chef of MECCA in San Francisco, Barber received 3 stars from Michael Bauer at the *San Francisco Chronicle* and was named a 2004 "Rising Star Chef." He next went on to open BarbersQ with Tartaglia in Napa in 2007, which also received 3 stars, was featured on

the “Top 10 Best New Restaurants 2007” and “Top 100 Restaurants” lists by Mr. Bauer and was named a Michelin Guide “Bib Gourmand.”

In his new role, Barber will take advantage of Fish Story’s organic garden, planted this spring in the former Copia’s acreage in Napa. Chef Barber will source fresh fish and shellfish exclusively following the Monterey Bay Aquarium Seafood Watch program guidelines in addition to meats, poultry and other products from local artisans and producers for Fish Story.

“I’m honored to join Lark Creek Restaurant Group, a company with ideals that align so well with my own when it comes to sourcing the freshest seasonal ingredients and sustainable seafood,” Barber said. “I look forward to once again serving the Napa community in my new role as chef of Fish Story and taking advantage of the new facility’s 12 foot iced raw bar and tanks for live Dungeness Crab, Maine Lobster and other sea specimens for our daily-changing menu.”

#### **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 10 restaurants, which today includes: One Market Restaurant and LarkCreekSteak 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; and now The Tavern at Lark Creek in Larkspur. In addition to Fish Story, summer 2010 will see the opening of Moreton Fig in USC’s Ronald Tutor Campus Center. An artisan pizzeria will open in San Francisco in late Fall 2010 and in early 2011, The Grill by Lark Creek will open at San Francisco International Airport. For more information on Lark Creek Restaurant Group, visit [www.larkcreek.com](http://www.larkcreek.com).

###

**FOR MORE INFORMATION OR TO SCHEDULE AN INTERVIEW,  
CONTACT WAGSTAFF WORLDWIDE AT 415.274.2510**