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CAFÉ PIERRE SAYS FAREWELL TO MANHATTAN BEACH ON APRIL 14
*Owners Guy & Sylvie Gabriele to Partner with Chef Michael Fiorelli for New
Restaurant Opening in Summer 2014*

(March XX, 2014) – Café Pierre, a SoCal institution and beloved neighborhood destination, will be closing on April 14th after nearly 37 years of serving genuine hospitality and French cuisine to the Manhattan Beach community. After its final curtain call, the restaurant, helmed by father and daughter industry stalwarts, Guy and Sylvie Gabriele, will be re-opening as Love and Salt, a new concept with Chef Michael Fiorelli, who was most recently the Executive Sous Chef for Terranea Resort and esteemed signature restaurant mar'sel.

"It's been a privilege to serve Manhattan Beach for 37 years, and witness the neighborhood's transformation from a sleepy beach town to one of the most exciting dining destinations in the country," says Owner Guy Gabriele. "It's been a wonderful run for us, and we are grateful to continue serving the community with this new partnership and restaurant with Chef Fiorelli."

To commemorate its final week of service, Café Pierre will offer a farewell "throwback menu" honoring the iconic restaurant's celebrated past before looking forward to its future. The \$60 four-course prix fix menu will be available from Sunday, April 6th - Sunday, April 13th, and reflect Café Pierre's history with dishes inspired by the different eras since it opened its doors as a small crêperie in 1977. Diners will select from classic "Hor's D'Oeuvres" like *Escargot with garlic butter* and *Pâté Maison*; "Soupe et Salade," including *Cream of Mushroom with Sherry*; followed by "Les Plats" such as *Crêpe Cordon Bleu*, *Filet Dijonnaise* and *Frog Legs*. To end on a sweet note, "Les Desserts" will feature similar traditional French offerings, *Crème Caramel* and *Flourless Chocolate Cake*. A celebratory glass of prosecco will be included with the menu, and suggested wine pairings by-the-glass will also be available.

Once the final glass of bubbly has been poured, Café Pierre will begin construction on Love and Salt, slated to open in the summer of 2014. Featuring Italian-inspired cuisine with a California sensibility, the restaurant will embody Chef Fiorelli and Guy & Sylvie Gabriele's shared philosophy that great food needs only two things: love and salt; while continuing to offer the same hospitality that made Café Pierre so beloved in the neighborhood.

"Café Pierre will always be in our hearts and the spirit and passion behind it will live on with the opening of Love and Salt," says Owner Sylvie Gabriele, who also helms Farm Stand in El Segundo. "We're excited for this new chapter with Chef Fiorelli as we say goodbye to the restaurant that started the book."

ABOUT CAFÉ PIERRE

Since its opening in May 1977 at 317 Manhattan Beach Blvd. in Manhattan Beach, Café Pierre has evolved from a casual crêperie called "Crêpe Pierre," which served traditional French Crêpes and sandwiches to an upscale "Califranco" restaurant. As envisioned by Owner Guy Gabriele, the restaurant blends French cooking techniques with a California aesthetic, enlivening traditional French favorites with flavors from internationally inspired cuisines such as Italian, Asian and Mexican. In addition to its forward-thinking interpretation of classic French dishes, Café Pierre is revered for its tremendous array of international and domestic wines with 400+ selections, including an extensive wine-by-the-glass program. Throughout the nearly 37 years it has been serving the Manhattan Beach community, Café Pierre has established itself as a serious player in the Los Angeles dining scene, receiving *Wine Spectator's* "Best Award of Excellence for Outstanding Restaurant Wine List," along with top accolades from the International Restaurant and Hospitality Rating Bureau, and *Zagat*. The restaurant is open for dinner nightly, from 5:30 p.m. - 10 p.m., Sunday through Wednesday, and 5:30 p.m. to 11:00 p.m., Thursday through Saturday. For more information visit www.cafepierre.com. 317 Manhattan Beach Blvd., Manhattan Beach, CA, 90266, (310) 545-5252.

ABOUT CHEF MICHAEL FIORELLI

Michael Fiorelli brings extensive experience working in some of the best kitchens in the country to his new role as Executive Chef & Partner at Love and Salt. Fiorelli was most recently the Executive Sous Chef for all 11 food & beverage outlets at the award-winning Terranea Resort in Rancho Palos Verdes, where he previously helmed signature restaurant, *mar'sel* to critical acclaim. Prior to Terranea, Fiorelli opened celebrity chef Kerry Simon's *Simon LA* at the Sofitel Hotel as Chef de Cuisine, and honed his formidable skills and palate under the tutelage of esteemed culinarians that include James Beard Award-winning Chef Mark Militello at *Mark's at the Park* in Boca Raton, James Beard Award-winning Chef Patrick O'Connell at *The Inn at Little Washington* in Virginia, and Master Chef Peter Timmons at *The Greenbrier Resort* in West Virginia.

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