

FOR IMMEDIATE RELEASE
February 15, 2011

CONTACT: Jessica Nicholas
Armanasco Public Relations, Inc.
831-372-2259
jnicholas@armanasco.com

World-Famous Celebrities Dine at the World-Famous Sardine Factory

Golf weekend draws big names with big appetites to Monterey's most elegant restaurant

MONTEREY, CALIF. – Jim Nantz, the dynamic CBS sportscaster, hosted his annual AT&T Pebble Beach National Pro-Am dinner party in the wine cellar of the world-famous Sardine Factory this weekend. Among his guests were Tony Romo, the Dallas Cowboys quarterback; Ray Romano, star of *Everybody Loves Raymond*; Nick Faldo, golf commentator; Maury Povich, talk show host; and Connie Chung, a former news anchor.

Ted Balestreri and Bert Cutino, co-owners of the Sardine Factory Restaurant, long dreamed of a special use for the cellar below their restaurant's glass-domed Conservatory. Based on their descriptions of an ideal banquet room, artist Roy Ami Hamlin made watercolor sketches of a dream venue in which they could house their ever-growing inventory of fine California and European wines. Hamlin's sketches served as the blueprint for the construction of their dream, and in August 1980, construction of the wine cellar began.

The wine cellar reflects Old World legacy with the Central Coast traditions. Firebricks from the boilers of old Cannery Row make up the basic framework of the room and catacombs. The room's wood trim is almost all California redwood. The 25-foot long banquet table, cognac bar, cognac locker and tobacco humidor are all built from a single 1,000-year-old fallen redwood tree discovered resting in the Big Sur forest. Banks of wine bins in the catacombs, as well as the 111 private reserve lockers, are also made from locally cut redwood.

The artifacts in the room are all genuine antiques. Dating from the 16th century, the chandelier and candelabra are from a Spanish Abbey. The candelabra centerpiece on the table dates from the time of Napoleon III. The gold leaf mirrors, which reflect the room's soft hues and flickering candlelight, are from Victorian England, and 18th-century Italy. A 16th-century carved oak sideboard from France supports an ornate brass Louis XIV clock, and hanging above is a 125-year-old painting of a wine festival in Pompeii by the English artist Hewitt.

Co-owners Balestreri and Cutino, along with Arvind Dutt, Cellar Master, invite private parties to share in their special dream and dine in the Sardine Factory's regal wine cellar.

###

About the Sardine Factory Restaurant

The Sardine Factory, established in 1968, combines fresh seafood, USDA Prime meats and produce with impeccable service, an award-winning wine cellar and four distinct dining rooms. Promising guests the dining experience of a lifetime, the restaurant has received the Distinguished Restaurants of North America (DiRoNA) Award, Wine Spectator's Grand Award, Restaurant Hospitality's Best Wine List in America, in addition to being named to the Top Ten Most Romantic Restaurants on the Central Coast by Open Table, among many other honors. The Sardine Factory is located on historic Cannery Row at 701 Wave Street in Monterey. For more information, visit www.sardinefactory.com or call (831) 373-3775.