



**MEDIA ALERT**

**Attn: Food/Calendar Editors**

**PERBACCO CELEBRATES ITS FIRST ANNUAL "PASSOVER NIGHT" WITH  
GUEST CHEF JOYCE GOLDSTEIN ON APRIL 22**

*Legendary Chef and Author, Joyce Goldstein Joins Perbacco Chef Staffan Terje to Bring Dishes  
Inspired from Her Book, **Cucina Ebraica: Flavors of the Italian Jewish Kitchen**, to Celebrate the  
Jewish Holiday*

- WHAT:** Famed author and chef, Joyce Goldstein, along with chef Staffan Terje will prepare a night of Passover-inspired dishes from her book, *Cucina Ebraica: Flavors of the Italian Jewish Kitchen*.
- WHEN:** Tuesday, April 22nd, 2008
- WHERE:** **PERBACCO**  
230 California Street  
San Francisco, CA 94111
- DETAILS:** On this evening, Perbacco will serve a full kosher menu to honor the holiday, along with a selection of kosher wines selected by Wine Director, Mauro Cirilli. (Please note: items on Perbacco's regular menu will not be available on this night.) A three-time James Beard award recipient, chef Joyce Goldstein, to the evening's menu will be influenced by her own Jewish background. Items from the menu may include: "*Fegato di Anatra alle Uova Sode*" - Chopped Duck Liver, Italian Style, "*Rotolo di Vitello coi Colori*" - Veal Breast Stuffed with Peppers and an Omelet, and "*Pan di Spagna alle Nocciole*" - Passover Hazelnut Sponge Cake for dessert.
- The selection on the menu is priced at 49.00 per person. This price does not include taxes, gratuities, or alcoholic beverages. Perbacco is committed to maintaining kosher standards on observation of this holiday.
- RESERVATIONS:** Reservations can be made by calling 415.955.0663; space is limited.
- INFORMATION:** Please contact Brigid Finley at Wagstaff Worldwide, 415.274.2510; [brigid@wagstaffworldwide.com](mailto:brigid@wagstaffworldwide.com).