

PRESS RELEASE

MEDIA CONTACT:

Brandy Marts
415.781.7673 ext. 770
brandy@thestinkingrose.com

**The Stinking Rose Announces the Publication
of its Second Restaurant Cookbook with a Launch Party at
The Stinking Rose Restaurant on Saturday, June 3, 2006 from
11 am - 2 pm**

SAN FRANCISCO— Executive Chef Andrea Froncillo has assembled recipes from the world famous North Beach restaurant in *The Stinking Rose Restaurant Cookbook*, Volume II, published by Ten Speed Press.

The star of the book is garlic! The just-released book, co-authored by San Francisco writer Jennifer Jeffrey, includes more than 70 recipes, from cocktails and appetizers to side dishes, entrees and desserts. It features full color photographs of the restaurant and the food, as well as fascinating stories about San Francisco. It is a celebration of garlic, that wonderfully stinky and tasty bulb featured in most of the world's cuisines.

Andrea Froncillo and his partners, Jerry Dal Bozzo and Dante Serafini, own and operate *The Stinking Rose* restaurants in San Francisco and Beverly Hills, the *Crab House at Pier 39* and *Calzone's* in San Francisco and *The Dead Fish* in Crockett. Most recently, they opened the acclaimed steakhouse, *Bobo's*, on Lombard Street and re-opened the landmark *Franciscan Crab Restaurant* (formerly the *Franciscan*) on historic Fisherman's Wharf.

The first cookbook was published in 1994. It is sold in major bookstores and on Amazon.com, as well as in the San Francisco and Beverly Hills restaurants. 300,000 copies have been sold worldwide and it is still in print.

The Launch Party on June 3rd will feature tastings of *The Stinking Rose* specialties from the cookbook and a complimentary signed copy of the book.

The Stinking Rose
325 Columbus Avenue
San Francisco 94133
415.781.7673
thestinkingrose.com

###