



NEWS

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Berkeley Restaurant Week Set for Jan. 18-28

BERKELEY, Calif., Jan. 4, 2018 – Dining in Berkeley is always a celebration of locally sourced, seasonal ingredients. Every January, the bar goes even higher with Berkeley Restaurant Week. Now in its 6th year, Berkeley Restaurant Week (**#BRW18**) runs Thur., Jan. 18 to Sun., Jan. 28, with special-value lunch and dinner menus at restaurants citywide. Berkeley Restaurant Week features prix fixe lunch menus for \$20, and dinners for \$25 or \$35. Foodies and friends can discover a new hotspot or revisit a favorite from more than 30 restaurants of edible diversity that share Berkeley's stellar Cali-cuisine legacy.

This year's participating restaurants include Agrodolce, AKEMI Japanese Restaurant, Barclay's Restaurant and Pub, Berkeley Social Club, Bay Grille, Cesar, Donato&co., Easy Creole, FIVE Restaurant & Bar, Gio's Pizza & Bocce, Free House Berkeley, Gather, Gaumenkitzel, Hs Lordships, Julia's at the Berkeley City Club, Jupiter, La Marcha Tapas Bar, Le Bateau Ivre, Le Mediterranee, Les Arceaux, Longbranch, Lucia's, Maker's Common, Nico's 1508, Pompette, Revival Bar + Kitchen, Riva Cucina, Saha, Sanctuary Bistro, Saturn Café, Skates On The Bay, Smoke Berkeley, The Faculty Club, Kerr Dining Room and Zut!.

Presented by Visit Berkeley, Berkeley Restaurant Week spans a world of flavors from Asia, Italy, Mexico, France, Germany, Yemen, Africa and the

Mediterranean, as well as locally sourced, seasonal American cuisine. Most restaurants offer three course dinner menus. Creative amuse-bouche and local libation pairings sweeten the deal at many restaurants.

Berkeley Restaurant Week is part of California Restaurant Month, designated by Visit California. Now in its eighth year, California Restaurant Month drives business for local restaurants and entices out-of-state travelers to visit California.

“California Restaurant Month is a celebration of California’s unparalleled culinary bounty,” said Caroline Beteta, Visit California President & CEO. “Fueled by the state’s vast supply of fresh ingredients, talented chefs and diverse cultural influences, California cuisine is recognized around the globe for being both innovative and delicious.”

Bon appétit Berkeley! Find the complete restaurant list with menus, plan your dining itinerary, and make Open Table reservations (recommended) at BerkeleyRestaurantWeek.com.

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