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ART'S TABLE INVITES YOU TO LIFT A LIBATION TO THE MAN
WHO MADE YOU WHO YOU ARE TODAY

Father's Day Fundraiser: Friday, June 13 through Sunday, June 15.

SANTA MONICA, CA, June 11, 2014--This weekend, Art's Table is honoring the legacy of its namesake, Art Verge, respected waterman and longtime Santa Monica educator and city historian. The popular New American restaurant and craft wine & beer bar on Montana Avenue and 10th Street, opened in late March to immediate crowds and appreciative palates, will donate all of the proceeds from its Father's Day Specials to the Art Verge Study Abroad Scholarship Fund at Santa Monica College. The proprietors will fortify the fund annually with a special event every Father's Day weekend, as well as the first weekend in August, and contribute 20% of the value of each gift card purchased year long.

Dr. Verge, inspired by his love of travel, people and cultures, was instrumental in creating and enlivening the immensely successful International Study and Study Abroad programs at Santa Monica College. He ensured the opportunity to experience the world was open to all students by removing obstacles for financially challenged and at-risk students.

Chef Mark Mittleman's Father's Day Specials and rustic-meets-modern Day & Night offerings provide a culinary tour of the U.S. inventive take on American classics with an inspired global twist accented in the layered flavors of borders beyond: California. Louisiana. New York. France. Italy. Japan. Mexico.

The Chef's artful cultural mash-up of small plates and decadent dishes include the proprietors Dad's favorite food reimagined as Art's Garlic Guacamole Toasts, and a savory Grilled Free Range Veal Chop, added to honor Bob Mittleman, the Chef's Father, and Peanut-Butter Stuffed Apple French Toast, a treat for kids of all ages. Art's Table also offers a healthful slate of foodie-and-fitness-friendly salads, grilled Local Seabass, and must-try Momma's Mini-Sloppy Joe, Chicken Oyster Po'Boy, Lobster Benedict, low-braised Short Rib Pappadrelle, and Tony Montana Corn favored by locals. Art's Table's Burger & Fries and mixed Kale Salad with roasted kabocha, manchego cheese and spiced marcona almonds, dressed with lemon and drizzled grapeseed oil are also giving the neighborhood a run for its money. Over 60% of Art's Table's menu is gluten free.

Father's Day Specials will be served throughout the weekend at Art's Table, open 11a to 11p daily. Early reservations are recommended for Sunday seatings. Please visit www.ArtsTableSM.com, or call 310.395.2500 to review full menus and ensure Father's Day reservations.

ART'S TABLE, 1002 Montana Avenue, Santa Monica, CA, 90403, 310. 395.2500

Open 11a till 11p, 7 days. Executive Chef & Managing Partner, Mark Mittleman. General Manager, David Fleisber. Follow ArtsTableSM on facebook, twitter and Instagram.

MEET ART “The good times are now.” –Art

Art’s Table aspires to embody the generous spirit and infectious optimism of its namesake, respected waterman and longtime Santa Monica educator and City historian Art Verge, whose family roots date back five generations to Santa Monica’s Marquez Rancho days. Dr. Verge, who endured the early losses of both of his parents and sister, embraced life with an open heart. Every day was a cause for celebration. There’s nothing he loved more than cooking up a meal for old friends and new, opening a cold libation, ensuring your glass was refreshed, and celebrating life at the Verge’s Euclid Avenue hacienda, savoring the moments, big or small, with loved ones. He personified hospitality. Everyone was welcome at Art’s table.

The Verge family and Chef Mittleman invite you to pull up a chair, feast on Art’s Table’s fresh, delicious, healthy fare prepared with TLC for your personal enjoyment, and toast to good times as we build on Art’s traditions and celebrate new ones. Salud!

Art’s Table is owned and operated by Mark Verge, Santa Monica serial entrepreneur and owner of a slew of award-winning craft cocktails bars, restaurants, hotels, and race horses, and founder of Westside Rentals, SafeSorb and Perfect Business, et al, and Chef and Managing Partner Mark Mittleman.

ABOUT CHEF MARK MITTLEMAN

Chef Mark Mittleman has commandeered kitchens at Leo and Lilly, West Restaurant at the Angeleno Hotel, and The Polo Lounge at The Beverly Hills Hotel, among others, and opened, refreshed and shaped operations and menus at myriad Southland restaurants as consulting chef and on stints as a private chef.

Mittleman, the youngest of four in a traditional Italian American family, learned to love food and cooking tied to his Mother’s and Grandmother’s apron strings. He was schooled in the art of food preparation, handed down in the making of ancestral recipes, by devout family matriarchs who taught him patience, and the food=love lessons that flavor Art’s Table’s modern American menu and the chef’s “guests-first” dining philosophy today.

In 2001, at 27 years old, Mittleman opened Fauna, a family-owned, fine dining restaurant in Aquebogue, a small Hamptons-close community in eastern Long Island overlooking Flanders Bay, set among thriving vineyards and family owned farms, a fertile proving ground and endless supply of fresh inspiration for the mash up of classic dishes and exotic specials the inventive chef created to nourish the neighborhood and discerning diners on weekend treks to Hamptons retreats and the North Fork to taste local wines.

After a successful four year run, he was lured west by the opportunity to work as Sous Chef at The Polo Lounge at The Beverly Hills Hotel, then in the midst of a major menu makeover.

Mark Verge retained Chef Mittleman in July 2013, on the recommendation of his Pacific Palisades Shore Bar partners, to review operations and refresh the menu at The OP Café, the beloved neighborhood diner on Ocean Park at 32nd Street. Business spiked with the addition of the chef’s healthy and tasty twist on OP’s

traditional California breakfast and lunch fare and operations savvy. When the Montana Ave restaurant opportunity presented itself, a partnership was born.

NOTE:

Vintage photo caption: Verge Family Passport, June 1974.

With five of six kids in tow, Dr. Verge guest lectured aboard the Santa Mercedes, a freighter that sailed around South America for 52 days summer of 1974.

Photo: Anne Fishbein

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