

PRESS RELEASE

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Chef Ken Vedrinski Travels to New York City to be Featured as Part of Chef David Santos' Nossa Mesa Supper Club

CHARLESTON, SC—April 22, 2013—Chef Ken Vedrinski will be heading to New York City on May 13 at 7:00PM, this time to cook with one of the city's most talented, emerging chefs, David Santos. Santos, whose intimate Um Segredo supper club was highly sought out, has recently opened his own West Village restaurant, Louro. Continuing the supper club traditions, Santos offers a special themed Monday night dinner that on occasion features a guest chef called the Nossa Mesa Supper Club. During these dinners, Santos teams with other likeminded chefs to offer something that is not normally available at any other time.

Vedrinski will be one of the special chefs featured at Louro and together the duo will collaborate on an Italian inspired menu with items like zuppa, soft scrambled duck eggs, gnudi, wild king salmon and South Carolina quail prepared two old school styles.

Santos has an impressive pedigree serving in some of New York's top kitchens including Per Se and Bouley. One of the most acclaimed and accomplished chefs in Charleston SC, Vedrinski is the chef and owner of Trattoria Lucca in downtown and will soon open the city's first Italian inspired seafood restaurant overlooking the Atlantic Ocean, Coda del Pesce. He has been on the long list for the James Beard Awards in the Southeast Chef category for three years and his restaurants have been selected as *Esquire's* Best New Restaurant and Best Italian Restaurant by *Travel & Leisure*.

Tickets for the dinner are \$75 per person (BYOB) and can be reserved by emailing nossamesa@louronyc.com or calling 212-206-0606. To learn more about Louro, visit louronyc.com and about Vedrinski visit www.luccacharleston.com.

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