



RED MARLIN

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Contact: Audrey Benedetto/Greg Block
Benedetto Communications, Inc.
(619) 236-8397

Danny Bannister Named Chef de Cuisine at Red Marlin Restaurant
New restaurant at Mission Bay set to open to the public January 23, 2008

(SAN DIEGO, CA) – Danny Bannister, who has spent the last several years honing his skills in some of the finest kitchens in San Diego, has been named Chef de Cuisine at Red Marlin, a new waterfront restaurant in Mission Bay with some of the most incredible bayside seating and views in all of San Diego.

Bannister, who has worked at Laurel, Third Corner, Island Prime and Pamplemousse Grille, has a passion for fresh, refined cuisine. He has focused Red Marlin's innovative menu on California-modern cuisine using locally-grown produce and environmentally-responsible ingredients in dishes, including *Smoked Salt and Chili Dusted Scallops*, *Miso Marinated Sea Bass Kurobuta Pork Chop with Sautéed Apricot* and a *Natural Corn Fed 20 oz. Boneless Rib Eye for two*.

“Guests will enjoy flavors that are pure, simple and health-conscious,” said Bannister, who received his formal training at the French Culinary Institute in New York City, where he studied and worked with renowned chefs Jacques Pepin, Alain Sailhac and Andre Soltner. “Coupled with the variety of surroundings in which to enjoy the food, from casual outdoor seating to our exciting communal chef's table, we think guests will keep coming back to discover something new every time.”

Red Marlin is scheduled to open to the public on January 23, 2008 and offers several dining options, including an open-air terrace, the perfect setting in which to enjoy a romantic meal on the water's edge. The Chef's Table, in the heart of the restaurant and situated adjacent to the Wine Wall, is the ideal place to see, be seen and indulge in the restaurant's lunch and dinner menus, including selections such as *Organic Heirloom Tomato and Mozzarella Sandwich*, *Linguine with Citrus Salmon Tartar*, *House-made Blue Crab Cake*, a *Grilled Chicken Wrap with Arugula*, *Grilled Eggplant and Roasted Red Peppers* and a *Grilled Salmon Salad with Lemon Confit, Arugula, Baby Tomatoes and Cucumber*.

Guests who prefer to enjoy the spectacular 360 degree Bay views from Red Marlin's bar can also enjoy a menu of small bites, including *Seared Tuna Tataki*, *Fresh Steamed Giant Prawns*, *Oyster Shooters*, *Vegetable Spring Rolls with Tofu*, *Shitake Mushrooms and Peanut Sauce* and *Soy Glazed Beef Yakatori Skewers*.

Red Marlin is located at 1441 Quivira Road in San Diego and is open daily for breakfast from 6:30-11:30 lunch, from 11:30 a.m. to 3 p.m. and dinner, from 5 p.m. to 10 p.m. The bar is open from 11:30 a.m. to midnight. Reservations can be made by calling (619) 221-4868.

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