

Poppy Hill Tuscan Kitchen



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Contact: Jen Beltz, Front Burner PR, LLC
Ph: 207.699.5500 jen@frontburnerpr.com

FREDERICKSBURG, VA'S POPPY HILL TUSCAN KITCHEN EARNS SLOT ON EPICURIUS "TOP 10 FARM-TO-TABLE RESTAURANTS IN THE U.S.A." LIST

Restaurant team announces new seasonal menus and outdoor patio brunch

Fredericksburg, VA – Chef Scott Mahar's Poppy Hill Tuscan Kitchen (www.ciaopoppyhill.com), situated in the heart of Fredericksburg, VA's historic district, was named this month by Epicurious to its "Top 10 Farm-to-Table Restaurants in the U.S.A." list.

Though buying locally and growing natural produce is now a growing movement, the practice is not a new phenomenon for the Poppy Hill team of Owner/Executive Chef Scott Mahar and Wine Director/General Manager Ingrid Mahar. In its May farm-to-table feature, Epicurious, the national CondéNet food site connected to *Gourmet* and *Bon Appétit* magazines, singles out Poppy Kitchen for its dedication to thinking globally and sourcing locally since the restaurant's 2005 launch.

"It doesn't get any more mutually beneficial than this: Co-owner and chef Scott Mahar works hand in hand with nearby farmer Jane Van Zalhah at Friendly Cottage Farms to decide what's planted and how it's nurtured," according to Epicurious writer Joanne Camas. Chef Mahar's farm-fresh ingredients include local mushrooms and eggs, fresh Virginia greens and vegetables, and seasonal fruit from area orchards. Mahar also creates all of his hand-crafted pastas in-house, using premium, organic ingredients.

"The bottom line is that we have an inherent responsibility to feed guests well from a health and flavor perspective," Chef Mahar notes in the Epicurious feature. "Why should I buy my eggs from Lincoln, Nebraska, when I can buy great-quality eggs from someone just up the road from my restaurant? It may cost a bit more, but we know where the eggs came from, what the farmers were feeding their chickens, and we support our local economy to boot."

Prior to launching Poppy Hill, Mahar, a Cordon Bleu graduate, honed his culinary skills under some of the best names in the business, including Chanterelle Chef David Waltuck (named Best New York City Chef in 2007), and Italian cuisine icon Roberto Donna at Washington, DC's famed Galileo.



Guests at Fredericksburg, VA's Poppy Hill Tuscan Kitchen enjoy organic and all-natural dishes, featuring farm-fresh ingredients from local growers.



Chef Scott Mahar and Wine Director Ingrid Mahar pictured with son, Jack, and daughter, Ella, at Poppy Hill Tuscan Kitchen.

In additional news, Chef Mahar today announced Poppy Hill's new seasonal dinner and lunch menus, as well as his special brunch menu geared toward leisurely meals on the restaurant's sun-filled patio. The talented chef's brunch menu includes delicacies such as Ricotta Pancakes, and Saffron-Roasted Salmon. For dinner, patrons can expect flavorful classics such as Wild Boar Bolognese, Roasted Duck Cacciatore, Balsamic Glazed Chicken, and Farmers Market Primavera with Hand-Cut Arugula Pasta.

Trained in both cuisine and pastry, Mahar is equally known for his winning gourmet desserts – all freshly crafted on site daily “from the shell to the filling.” Popular sweets at Poppy Hill this season include

Limoncello Trifle, Almond Cream Cake, and “Intense Chocolate Cake” – layered with chocolate ganache, mousse and chocolate cake.

To complement Chef Mahar's cuisine, Ingrid has developed a continually updated wine list at Poppy Hill; the list features award-winning, small production Italian and California wines. The restaurant's unique and “price-friendly” wine list also includes special varietals of chemical-free and organic wines, as well as a generous selection of by-the-glass options.

Virginia food press praises Chef Mahar as a “culinary craftsman” and “fearless foodie.” His distinct cooking style, learned in large measure from his Italian grandfather, showcases some of the same fresh ingredients his grandfather would produce from his own garden for meals with extended family. The end result is reflected today in the winning Tuscan dishes which greet guests at Poppy Hill.

“Our whole team feels fortunate about the work we do each day at Poppy Hill Tuscan Kitchen,” Mahar noted. “It really is rewarding to see patrons enjoy the entire dining experience when they come visit us. There are a lot of dining options out there, so having full dining rooms each day more than offsets our hard work.”

Resources:

To read the full Epicurious feature, visit <http://tinyurl.com/3m58mc> .

For further information, visit www.ciaopoppyhill.com.

For reservations, call (540) 373-2035.

For further information, or to schedule an interview with Chef Scott Mahar, contact:

Jen Beltz at Front Burner PR

Phone: 207.699.5500

jen@frontburnerpr.com

About Poppy Hill Tuscan Kitchen:

Since opening its doors in December 2005, Poppy Hill Tuscan Kitchen (www.ciaopoppyhill.com), located in Fredericksburg, Virginia's beautiful historic district, has earned a loyal following with its made-from-scratch, northern Italian Cuisine. Owned and operated by husband-and-wife team Scott Mahar (Executive Chef) and Ingrid Mahar (Wine Director and General Manager), the increasingly popular restaurant keeps patrons returning again and again by offering authentic dishes which feature only the freshest local ingredients, gracious guest service, and a top-notch, continually evolving wine list – all at a reasonable price point.

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