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**ART'S TABLE CRAFTS A SLATE OF SAVORY
SPECIALS TO HELP YOU WOW MOM.**

Celebrate Mom! Early reservations recommended.

SANTA MONICA, Friday, May 2, 2014--Art's Table, the popular New American eatery, opened to neighborhood crowds and appreciative palates on Montana Avenue and 10th in Santa Monica late March, released its Mother's Day offerings and new libations list today. Wild Striped Bass. Jumbo Lump Crab Cakes. Charcuterie. Grand Cru. Blue skies. Santa Monica Bay breezes. Only the best for your favorite girl.

Or, Mom may like the Lobster Benedict, a favored brunch entree on Chef Mark Mittleman's creatively rendered market-fresh, rustic-meets-modern Day & Night menus, creating a stir and simmering new culinary culture in the recently reimagined corner spot, embodying the Oceanside community's quest for healthy, flavorful, intensely satisfying food & drink, in a casual, convivial environment.

Mother's Day specials will be served throughout the weekend at Art's Table, open 11a until 11pm daily. Early reservations are recommended for Sunday seatings. Please visit www.ArtsTableSM.com, or call 310.395.2500 to ensure Mother's Day reservations. *Salud!*

For Art's Table updates, menus and reservations check in at ArtsTableSM.com, or follow us on Facebook, twitter, and instgram at ArtsTableSM.

ART'S TABLE, 1002 Montana Ave, Santa Monica, CA, 310.395.2500
Open 7 days, 11a till 11p. Brunch entrees available on Saturday and Sunday only. Contact: David Fleisher, GM, Mark Mittleman, Executive Chef & Managing Partner. \$\$\$

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ABOUT ART'S TABLE SANTA MONICA "The good times are now." -Art

Art's Table aspires to embody the generous spirit and infectious optimism of it's namesake respected waterman and longtime Santa Monica educator and City historian Art Verge, whose family roots date back 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 mind and resilient heart. Art loved life. Every day was a cause for celebration. He personified hospitality. Everyone was welcome at Art's table. 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 Euclid Avenue hacienda, savoring the moments, big or small, with loved ones.

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, home grown Santa Monica entrepreneur and owner of Westside Rentals, a slew of award-winning craft cocktails bars, restaurants, hotels, and race horses and Chef and Managing Partner Mark Mittleman.

ABOUT CHEF MARK MITTLEMAN

Chef 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 Shore Bar partners to review operations and refresh the menu at The OP Café, his favored local diner on Ocean Park at 32nd Street. Business spiked with the addition of the chef's healthy 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.

