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RYAN SCOTT JOINS MISSION BEACH CAFÉ

New executive chef brings signature style to popular neighborhood restaurant

SAN FRANCISCO, July 1, 2008 – Mission Beach Café, one of the Mission District’s favorite destinations for pie and pastries, is fast becoming known for something else as well: the cuisine of the restaurant’s new executive chef and partner, Ryan Scott. The former chef of Myth Café in San Francisco, and contestant on the highly regarded season four of “Top Chef” on Bravo, recently joined co-owner and pastry chef Alan Carter and proprietor Bill Clarke, in presenting a vibrant, New American menu for lunch, dinner and weekend brunch.

As chef and manager at Myth Café in San Francisco from 2005 to its closure in March of this year, Scott developed an excellent reputation and critical acclaim for his fresh, hearty and thoughtful California cuisine. Lines formed early for his seasonal soups, salads, sandwiches and signature bag lunch, eventually drawing an average of over 300 lunchtime diners a day to this 48-seat, fast-casual spot.

A native of Modesto, Calif., and a 2001 graduate of the California Culinary Academy, where he met and befriended Mission Beach Café’s Carter, Scott has cooked and learned in the kitchens of many of the country’s best chefs. He was a line cook at Restaurant Gary Danko, and staged with Daniel Boulud at Daniel in New York, Charlie Trotter at Trotter’s in Chicago, and Suzanne Goin at Luques and A.O.C. in Los Angeles. In late 2007 Scott was cast as one of 16 contestants on Bravo television’s national, top-rated reality cooking show, “Top Chef.” Shot in Chicago and judged by some of the country’s most famous chefs, the show was an exhilarating, highly educational and singular experience for Scott and his fellow contestants.

“Each stop along my career path has been an honor, and certainly helped hone my skill and vision as a chef. Mission Beach Café is truly the ideal next step for me. I couldn’t be happier teaming up with my friend Alan, who is easily one of the most talented pastry chefs in the city,” said Scott. “Joining the Mission district’s thriving and nationally-renowned restaurant scene, working with and serving such a vital community, and the opportunity to create seasonal, market-driven menus for such an intimate neighborhood dining destination, is all incredibly exciting.”

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Scott's current seasonal lunch menu offers diners options such as: Sweet Corn Soup with Avocado, Tomato Oil (\$4 cup/\$7 bowl); Salmon Burger with Asparagus, English Peas, Pancetta, Avocado, Aoli (\$12.50); Duck Confit Patty Melt with Smoked Mozzarella, Caramelized Onions, Horseradish Mustard Sauce (\$11); or the signature Grass Fed Beach Burger with Tomato Jam and Onion Marmalade (\$12.50). Dinner entree choices include Seared Sea Scallops with Summer Succotash, Braised Shiitake Mushrooms, Potato Puree (\$23); Grilled Pork Loin with Israeli Couscous, Summer Squash, Cipollini Onions, Spiced Plums (\$24); Pan Seared Salmon with Summer Beans, Arugula, Fennel Artichoke Compote, Whole Grain Mustard Sauce (\$25); as well as seasonal salads and side dishes (\$6 to \$9.50). Brunch is another of Scott's specialties, featuring Soufflé Pancakes with Blueberry Cream (\$10); Mission Beach Egg Sandwich on Housemade English Muffin with Roasted Tomato, Caramelized Onion, White Cheddar and Potatoes (\$7.50); Citrus Cured Salmon, Potato Latkes, Poached Eggs, Hollandaise, Housemade Crème Fraîche (\$13.50); and more. The dessert menu by pastry chef Carter completes any dining experience at Mission Beach Café, and includes his critically-acclaimed pies (Banana Butterscotch, Raspberry Coconut, Strawberry Rhubarb, Apple Cranberry, and more, \$6), White and Dark Chocolate Angel Food Cake (\$6), and an array of fresh pastries, including San Francisco's "best" Cannalés.

Alan Carter and Bill Clarke opened the 40-seat Mission Beach Café in January 2007. With an interior and modern furniture designed and handcrafted by Clarke and restaurant designer Michael Brennan, specially commissioned photography and hourglasses on the walls, a warm color palette of reds and browns, and welcoming south- and west-facing windows, the Café fast became a popular neighborhood dining destination. The café's name is an historical reference to the sunny slopes of the Mission at the turn of the 20th century, a destination for many of the City's western dwellers seeking respite from summer fog.

Within months of opening Carter had won a devoted following for his artisan creations featuring classic pies, cannelés, muffins, croissants, cookies, and signature angel food cake. The café was deemed to have one of the "Five Great Pies in San Francisco" by *San Francisco* magazine in May 2007 (for the strawberry rhubarb pie) the "Best Cannelé in Town" in June 2007 and "Best Brunch" in June 2008 by *7x7* magazine, and received critical acclaim from *Tablehopper* (May 2007), *San Francisco Examiner* (July 2007), and *Via* magazine (June 2008), among others. The Café is located on the bustling corner of 14th and Guerrero Streets, at the northern edge of the Mission District.

Mission Beach Café is located at 198 Guerrero St. in San Francisco and is open Monday through Friday at 7 a.m. for fresh pastries and Blue Bottle Coffee, which are served all day, and lunch from 11 am to 2:30 p.m. Dinner is served Tuesday through Thursday, and Sunday, from 5:30 to 10 p.m.; 5:30 to 11 p.m. on Friday and Saturday. Brunch is served 9 a.m. to 2 p.m. on Saturday and Sunday. The restaurant is closed at 6 p.m. on Monday. Reservations for dinner are recommended and available online through [OpenTable.com](http://www.opentable.com) or by calling the restaurant at 415-861-0198. Visit the cafe online at <http://www.missionbeachcafesf.com>

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Photography and menus available upon request.