



SELANNE STEAK TAVERN



Media Contact: Margarite Clark Public Relations
Margarite Clark, (949) 295-2801, mc@mclarkpr.com

SELANNE STEAK TAVERN'S VITO PASQUALE EARNS ADVANCED SOMMELIER DESIGNATION

LAGUNA BEACH, Calif. (March 27, 2018) – Selanne Steak Tavern, the upscale steak house and tavern housed in a chicly transformed historic 1934 home on Pacific Coast Highway, is proud to announce Wine Director Vito Pasquale has earned the coveted advanced sommelier certification from the American Chapter of the Court of Master Sommeliers, the premier international examining body for the wine industry.

To attain advanced sommelier status, Pasquale had to pass the accrediting body's three-day extensive wine service program, which includes practical restaurant beverage service in a dining room setting, a deductive tasting of six wines and writing a theory paper.

“We are extremely proud of Vito's recent accomplishment,” said Kevin Pratt, co-partner of the restaurant with Teemu Selanne. “He has been an integral force in helping us gain recognition for our carefully selected and cared for wine collection. And, under his direction Selanne Steak Tavern has earned *Wine Spectator* magazine's “The Best of Award of Excellence.”

Pasquale has worked at Selanne Steak Tavern since it opened in 2013. His responsibilities are to curate, manage and maintain the restaurant's wine inventory of over 2,750 bottles of global selections. In addition, he directs the restaurant's ongoing sommelier education and training program, working in tandem with Executive Chef Joshua Severson for the wine list to complement the chef's contemporary steakhouse menu.

Prior to joining the Selanne team, Pasquale held positions at The Ritz-Carlton, Laguna Niguel, AnQi Crustacean at South Coast Plaza and at the former Two 40 South Restaurant & Bar in Brea.

About Selanne Steak Tavern

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific Coast, it's an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant's herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers' market produce, homemade mixers and top-notch shelf spirits. Adjacent to the restaurant is TS Gourmet

Shoppe offering a wide range of specialty foods including aged prime meats cut to order, as well as signed Teemu Selanne Moscow Mule mugs and apparel.

Selanne Steak Tavern is open for dinner only, nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit www.selannesteaktavern.com.

#