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**FOR IMMEDIATE RELEASE**

***All Spice Opens Friday***  
***Unique Contemporary Indian cuisine to debut in San Mateo***

**November 9, 2010 – San Mateo, CA** --- Celebrated Chef Sachin Chopra will be back on the restaurant scene when All Spice opens on Friday, November 12, bringing together the spices of the East with the cuisine of India and the sensibilities of California cooking and ingredients. Located at 1602 El Camino Real in San Mateo, All Spice's charming location in a 1906 Victorian is convenient for Chopra's South Bay fans. There's no doubt that All Spice will expand Chopra's fan base as he moves further up the Peninsula.

All Spice is the culmination of years of experience, from Chopra's foundation in Indian cuisine and classical training at the Culinary Institute of America in New York to his time on the line at the four-star Daniel in New York and most recent culinary stops at San Jose's Amber India, Palo Alto's Mantra, and Mountain View's Sakoon.

But beyond his years of training and preparation, All Spice is a personal ode to his native India and his adoptive home—California. Though he's gone solo before, opening Tapasserie in New York almost 10 years ago, it's different this time since his wife, Shoshana Wolff, will be a key player heading up the front of the house and overseeing the beverage program. Eventually, Wolff will pour her own wine, Wolff & Father Wines, from her family's vineyard in the Santa Cruz Mountains. It's her first foray in the winemaking business since receiving her Masters in Viticulture and Enology from UC Davis.

Intimate and personal not only sum up the 30-seat space. The menu also plans to be a well-edited list of his favorite seasonal items, all accentuated with the vibrancy of Eastern spices. "I want to demystify spices for diners and introduce them to less popular ones, not just from India, but from all over the East", says Chopra. Offering an a la carte menu will also be a change for the often Indian-style service. Chopra is hesitant to use the word "fusion" and simply wants to create exceptional dishes that speak to his heritage and craft.

Chopra is finalizing his menu and creating some standout dishes such as Star Anise and Fennel Confit Chicken Wings (\$9), Smoked Lavender and Cumin Scallops (\$11), and Shortribs Vindaloo (\$18). Chopra also is including some traditional vegetarian Indian dishes that sing with his originality. Spinach dumplings served with clove and nutmeg brown butter is otherwise known as Hara Kebab (\$17); and his Pumpkin Dosa (\$17) is a rice crepe filled with nigella seed-flavored pumpkin, roasted tomatoes, and goat cheese.

Spices appear on the dessert list as Chopra plans to develop a line of spice-infused ice cream flavors that he'll offer not only at the restaurant, but also at retail outlets. Dishes such as Roasted Red and Golden Beets served with Frisée and Dill Goat Cheese Ice Cream (\$8) and Basil Tapioca Rice Pudding (\$6) blur the traditional lines between savory and sweet.

Gold-leaf molding, brocade wallpaper, and vividly painted walls enhance the exotic spice-inspired color palette decorating the interior space. The 3 small dining rooms have their own distinct style and flavor, similar to spices, with each room a bold interpretation of classic spices such as ginger, saffron, and curry. Wall colors reflect off of eclectic crystal lighting providing a kaleidoscope effect that adds to the drama of each room. Diners who might have visited this century-old Victorian before, most notably when it was the Dining Room, will be surprised with the dramatic transformation.

Chopra hopes to use the space for private parties and is looking forward to getting to know his San Mateo neighbors. "I want my restaurant to be a place that old friends and new acquaintances can come and enjoy, experiencing true Indian hospitality," says Chopra.

All Spice will be open Wednesday through Sunday from 5:30 pm to 9:30 pm. First courses range from \$7-\$11, main courses from \$17-\$24, and desserts from \$5-\$7. The wine list includes local boutique wines and a small selection of international labels. Bottled beer, non-alcoholic cocktails, and French press coffee will also be offered.

With a November opening date, the holiday season couldn't be any brighter for Chopra and Wolff. All Spice is located at 1602 S. El Camino Real (at Borel Ave., also accessible from Jasmine St.) in San Mateo. Street parking or public lot. Contact Executive Chef Sachin Chopra and General Manager Shoshana Wolff, at (650) 627-4303. [www.allspicereastaurant.com](http://www.allspicereastaurant.com)

**Sample Menu:**

[allspicerrestaurant.com/menu](http://allspicerrestaurant.com/menu)

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