



FOR IMMEDIATE RELEASE:

**HORATIUS OFFERS DINERS IN THE BAY AREA
PORTUGUESE-MEDITERRANEAN CUISINE WHILE
ENJOYING A FILM AT ITS “BARN CINEMA”**

SAN FRANCISCO — August 7, 2009 — Horatius, a market gallery, bistro, wine bar and event venue in San Francisco’s Potrero Hill, offers a fresh approach to traditional restaurant dining by serving Portuguese-Mediterranean cuisine either in the bistro area or while enjoying a film at the Horatius “Barn Cinema.”

During dinner service at Horatius, guests have the opportunity to sit in the front bistro space and wine bar or to enjoy a film shown on the large movie screen, housed behind the market gallery’s massive barn door. Horatius provides several table configurations to enhance movie viewing while enjoying a delicious dinner. Groups of 10 or more people may call in advance to reserve table space and choose from one of our movie selections. Dinner is served Wednesday through Saturday, with service beginning at 5:30 pm and continuing until 9:30 pm. Reservations are recommended.

The dinner menu at Horatius features Portuguese-Mediterranean fare, made with respect to tradition yet embracing today’s lighter culinary sensibilities. Chef Joselyn Barrera, a classically trained chef and graduate of the California Culinary Academy, cooked at several well-known San Francisco restaurants before coming to Horatius. Working closely with the founder Horacio Gomes (who grew up in Portugal), Joselyn is an intuitive cook who recreates heirloom Portuguese recipes and interprets Mediterranean-inspired cuisine to perfection.

“The early response to our dinner menu has been truly fantastic! Horatius is so multi-faceted that when you visit us you’ll find more than you ever expected. The Barn Cinema is a reflection of just one of those facets,” says Horacio Gomes, founder and CEO of Horatius.

The *Caldo Verde* is a masterful version of Portugal’s renowned “Green Broth” soup, enriched with potatoes, linguica and organic swiss chard. The succulent seared duck breast, served over a garbanzo bean crepe filled with corn and peas then topped with a nectarine salad, provides a wonderful balance between the richness of the duck and the sweet freshness of the corn and peas. Each week the menu offers a traditional *Bacalhau* (or salt cod) dish, exploring the many recipes which use this famous Portuguese staple.



When choosing a dessert at Horatius, it is impossible to make a wrong decision. The *Arroz Doce*, decadent rice pudding served over grilled nectarines, is already a customer favorite. *Sonhos*, or “dreams,” are miniature fried cakes rolled in a variety of spiced sugars and served over vanilla gelato. The wines at Horatius are carefully selected to complement the menu, and feature selections from Portugal, the United States and, during the month of August, Spain. A diverse and unusual selection of Porto and Madeira dessert wines are also available.

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Horatius is a San Francisco-based company that opened its doors to the public on June 17, 2009 in the Showplace Square/Potrero Hill district.

Horatius

350 Kansas Street, San Francisco, California, 94103

Dinner Service – Wednesday through Saturday

5:30 pm until 9:30 pm

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