

FOR IMMEDIATE RELEASE

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**Special Tasting Menu Using Pacifica Culinaria Avocado Products
Created by Studio Executive Chef James Boyce To Be Enjoyed
Throughout January 2007**

TEMECULA, CA -January 2007 - For a healthy start to the new year, Studio in Laguna Beach, CA, which was recently named one of *Gayot's* 2006 "Top 40 Restaurants in the U.S.", pays tribute to one of the world's healthiest fruits - avocados.

WHAT: Executive Chef James Boyce will offer an exquisite *Avocado Tasting Menu* at Studio showcasing Pacifica Culinaria's farm-fresh Mayan Pearl "Carmen" Hass avocados and a variety of their all-natural avocado oils. With his modern French, Mediterranean cooking style, Chef Boyce has created a five-course dinner that includes:

Alaskan Halibut Cheek

Mussels, Clams, Persian Cucumbers, Chickpeas and Roasted Chili Avocado Oil

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Dungeness Crab Fillet with Mashed Avocado

Pink Grapefruit and Coastal Lemon Avocado Oil

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Seared Line-Caught King Salmon

Pickled Stone Fruit, Avocado-Blood Orange Relish

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Oven-Roasted California Squab

Root Vegetables and Provençal Herb Avocado Oil

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Renee Loux's Chocolate Mousse with Avocado

-- More --

WHY: "We always seek out the most pristine locally grown, freshly caught, farm-raised ingredients available to create Studio's ever-changing menus," says Chef Boyce. Avocados are rich with vitamin B6, vitamin C, vitamin E, folate and fiber; as well as lutein and glutathione, which are thought to help prevent many chronic diseases. High in monounsaturated fats ("good" fats) and naturally cholesterol-free, avocado oil is one of the healthiest cooking oils. For more information on the featured avocados and oils, visit www.PacificaCulinaria.com

WHEN: January 9 through January 31, 2007
Open Tuesday to Sunday, 5 to 10 p.m.

WHERE: Studio
Montage Resort & Spa, 30801 South Coast Highway, Laguna Beach
www.studiolagunabeach.com

HOW: \$115 per person (\$185 with wine pairings)
For reservations, please call (949) 715-6420.

Pacifica Culinaria's complete product line includes large chem-free farm fresh Hass and "Carmen" Hass avocados and lemons, ten varieties of infused avocado oils, six varieties of infused balsamic and champagne vinegars and two fruit juice infused agave syrups. The newest condiment product in addition to the popular Wasabi Mayonnaise, is the 100% avocado oil based mayonnaise available in All-Natural as well as Roasted Garlic. For more information about Pacifica Culinaria products, contact Courtney Lypps, Vice President of Operations, at (951)506-2563 or clypps@pacificaculinaria.com

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