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CONTACT: Aimee Sheahan
Sheahan Communications
(469) 371-3396
as@sheahancomm.com

**NEW EXECUTIVE CHEF JIM OETTING
TO BRING FRESH FLAVOR TO FERRÉ**

Oetting to Infuse Tuscan-Inspired Menu with Local, Seasonal Fare

DALLAS – Chef Jim Oetting isn't afraid to get his hands dirty in pursuit of great cuisine – literally. In addition to a hands-on approach in the kitchen, he nurtures a 400-square-foot produce, berry and herb garden in his free time. That appreciation for fresh, seasonal foods will be the inspiration for his creations at Ferré Ristorante e Bar, where Dallas restaurateur Patrick Colombo of Restaurant Works gave him the reigns as executive chef this week.

Oetting, who will oversee both Ferré locations in Dallas' West Village and Fort Worth's Sundance Square, was most recently executive chef at Toulouse Café and Bar in Dallas's Knox-Henderson district.

This summer, diners at Ferré can look for daily specials in the tradition of the Tuscan countryside, but created with fresh seasonal fare found at the farmer's market that morning. So, when the tomatoes and other summer favorites hit their peak, look for Oetting to give the restaurant's Italian fare a little taste of Texas – as well as to begin filling the Ferré menu with creations of his own.

This spotlight on fresh foods goes hand-in-hand with the restaurant's focus on house-made offerings. Everything – pasta, breads, pastries, gelato, sorbetto and more – has been made in-house since Colombo launched the restaurant in 2001.

Oetting, who was previously with Toulouse Café and Bar, has had the honor of being a guest chef at the James Beard House in New York. Prior to coming to Texas, Oetting hailed from Colorado, where he oversaw popular Denver cafés including the chef-driven California Café and Yia Yia's Eurocafe. During that time, he served as a chef instructor at the Culinary School of the Rockies.

While a student himself at the Scottsdale Culinary Institute, Oetting trained at Wright's at the Biltmore, the Waldorf-Astoria's famous "Jewel of the Desert," a favorite of celebrities and presidents. He graduated as valedictorian of his culinary class and also has earned an MBA, graduating with honors in business development and entrepreneurship.

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About Ferré Ristorante e Bar:

Ferré Restaurant e Bar, with locations in Dallas' West Village and Fort Worth's Sundance Square, fuses the flavors of the sun-drenched Tuscan region with the chic elements of simple, modern cuisine. The restaurant boasts a house-made kitchen, so everything, including breads, salads, pizza, pasta, pastries, gelatos and sorbets, is made fresh on site. Ferré, brought to North Texas by Restaurant Works and respected restaurateur Patrick Colombo, has a second location in Fort Worth's Sundance Square.

Lunch is served Monday through Friday from 11:30 a.m. to 4 p.m. and Saturday from noon to 4 p.m. Brunch is served Sunday from 11 a.m. to 3 p.m., and dinner is available Sunday through Wednesday from 4 to 10 p.m. and Thursday through Saturday from 4 to 11 p.m. Reservations can be made by calling (214) 522-3888. Additional information is available online at www.ferreresrestaurant.com.

About Restaurant Works:

Restaurant Works, led by longtime restaurateur and food and wine enthusiast Patrick Colombo, is the company behind popular casual dining concepts including Crú: A Wine Bar, Ferré Ristorante e Bar, Steel Restaurant and Bar and Victory Tavern. Founded in 2001, Restaurant Works has eight restaurants located in its corporate headquarters Dallas, Austin, Denver, Fort Worth, Houston and Plano, Texas. Plans for further expansion in the South and Southwest are planned for 2007-2008. For additional information about the company, please visit www.restaurantworks.com.

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