



Demon Chef – Alvin Leung @ Butterfly

FOR IMMEDIATE RELEASE: JULY 15TH 2012 (REVISED)

MICHELIN TWO STAR ‘ DEMON CHEF ’ ALVIN LEUNG BRINGS ‘ **X-TREME** ’ CHINESE CUISINE TO BUTTERFLY RESTAURANT ON EMBACADERO @ PIER 33. LEUNG’S CUTTING EDGE CULINARY REINVENTION RANKS BO INNOVATION ONE OF THE WORLD’S BEST 100 RESTAURANT LIST 2012.

ALVIN’S PROFESSIONAL TRAINING AS AN ENGINEER MANIFESTS IN EVERY DISH HE PRESENTS. HIS UNIQUE BRAND OF “X-TREME CHINESE” HAS MODERNIZED CHINESE CUISINE BY COMBINING CENTURIES OLD RECIPES WITH MODERN INGREDIENTS AND COOKING TECHNIQUES. A TRUE CULINARY GENIUS, BO INNOVATION BECAME HONG KONG’S ONLY INDEPENDENT RESTAURANT TO BE AWARDED TWO MICHELIN STARS BY THE PRESTIGIOUS MICHELIN GUIDE 2009 & 2012.

CURRENTLY 52ND IN PLACE ON THE WORLD’S BEST 100 LIST - ALVIN IS RECOGNIZED BY HIS PEERS AS ONE OF THE MOST CREATIVE IN ASIA, DEMONSTRATIONS ALONGSIDE CELEBRATED CHEFS, SUCH AS FERRAN ADRIÀ, RENE REDZEPI, MARTIN BERASATEGUI.

“ ...HE WILL FEED YOU IN THE BEGINNING AND ‘ **SHOCK ’ YOU AT THE END...”**

- DATE:** JULY 22 2012 (SUNDAY)
- TIME:** COCKTAIL: 6:00P – 7:00P DINNER: 7:00-10:30P
- LOCATION:** BUTTERFLY RESTAURANT @ PIER 33 SAN FRANCISCO
- FEATURED CHEF:** MICHELIN TWO STAR ‘ DEMON CHEF ’ ALVIN LEUNG BO INNOVATION HONG KONG
- FEATURED WINERY:** KORBIN KAMERON
- SPECIAL SPEAKER:** NATHAN EAST OF FOUR PLAY ON ARTISTWORKS
- PRICE:** NINE COURSE WINE PAIRING - \$250/PERSON
- RESERVATION:** CONTACT JOHNNY @ BUTTERFLY RESTAURANT 415-864-8999

THIS EVENT PROUDLY SUPPORTS: WWW.ARTISTWORKS.COM

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ARTISTWORKS EVENT JULY 22ND 2012

Cocktail: 2006 Korbin Kameron Cuvée Kristin

HAMACHI

SESAME, PONZU, MUI GWEI LO, TOBIKO

PAT CHUN VINEGAR

EGG, GINGER, LENTILS, HAM HOCK

2011 Korbin Kameron Rosé

GLAM

FU YU, MANDARIN OIL, CHILI, MORNING GLORY, YUBA

HAR MI

‘ LO MEIN ’, CHILI, KANIKO

MOLECULAR

‘ XIAO LONG BAO ’

2007 Korbin Kameron Merlot

BUBBLE TEA

MANGO, HAWTHORN, CHILI

BEEF

BLACK TRUFFLE, SOY, ‘ CHEUNG FUN ’

CHICKEN

SUMMER VEGETABLES, 7 YEARS AGED ACQUERELLO RICE, YELLOW CHICKEN STOCK, SAND GINGER CREAM

2004 Korbin Kameron Cabernet Sauvignon

MEMORIES OF CHA CHIAN TENG

FRENCH TOAST, CONDENSED MILK, PEANUT BUTTER AND JAM, GOLDEN SYRUP