



#### About us:

Passionfish offers serious food in a fun and casual atmosphere. The combination of Chef Ted Walter's uniquely flavorful culinary creations and an award winning wine list have earned Passionfish a place among California's finest restaurants. Yet, prices remain quite reasonable, enabling locals to frequent this family friendly establishment.

Once inside, you will immediately come to realize why the owners, Ted and Cindy Walter, coined the name Passionfish. There is a certain jubilation that permeates throughout the restaurant, confirming you're welcome and setting the mood for a fun and relaxing dining experience. The fresh and simple decor underscores Chef Ted Walter's talents. The four interconnected dining rooms offer intimacy, while the staff's pampering reminds you that you're not at home. While the atmosphere is casual, Passionfish is hardly frivolous. The Walters are committed to the philosophy of serving healthy, flavorful, and ecologically sound meal choices. They shop the farmer's markets to select organic produce and purchase sustainable seafood, exclusively. Chef Walter specializes in simple, inspired meals emphasizing the natural flavors of these quality ingredients at their peak of freshness.

Passionfish's ever-changing menu makes each visit a new adventure. Although the name Passionfish naturally conjures up visions of fresh seafood, the menu always offers many tantalizing alternatives, including steaks, fowl, and vegetarian dishes. And the wine flows freely at Passionfish, from a list as diverse as any in the world. Their Wine Spectator award winning wine list offers selections sure to please both the connoisseur and novice alike. Over 300 selections, ranging from local California varietals to rare and desirable wines from around the world, believe it or not, are all priced at retail! Chef Walter tastes every wine on the list to ensure it meets the pairing standards of his menu. Passionfish was recently selected by the National Restaurant Association to receive the prestigious title of "Best Wine List in America."

Dining at Passionfish is sure to bring out the passion in you.

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## More About Passionfish:

Passionfish offers a unique California dining experience with serious food and wine in a fun and casual atmosphere. The ever changing-menu features the freshest sustainable seafood, slow cooked meats, organic greens and delectable desserts, all complemented by an award winning wine list priced well below what you've come to expect.

Passionfish is owned and operated by Chef Ted Walter and his wife Cindy Walter. They are vocal advocates for sustainable seafood education. The Walters helped to launch the sustainable seafood movement in Monterey County through legislative advocacy, public presentations, and educational forums for culinary students, restaurateurs, and chefs. Through their efforts the City of Pacific Grove has revised its grease trap ordinance and adopted a Sustainable Seafood Resolution. The Walters also advocate for ecologically sound fishing practices and the ban of non-recyclable products.

As the first officially "green" restaurant in Monterey County, Passionfish sets an example with a strict policy of sustainable and environmentally friendly purchasing. The staff is quite knowledgeable about this issue and how it affects what the restaurant uses and serves. The menu reflects the use of sustainable and organic ingredients. Bon Appetit Magazine recognized the Walters as 'sustainable seafood experts,' in their "Best of 2006" issue, published in 2007.

Passionfish has been the recipient of Wine Spectator magazine's Award of Excellence since 1998 and is one of the few Peninsula restaurants to hold a Zagat rating. The restaurant is also a past recipient of "Business Excellence" awards from both the Pacific Grove Chamber of Commerce and the Monterey Peninsula Chamber of Commerce. In 2006, the Monterey Chapter of the California Restaurant Association inducted The Walters into the "California Restaurant Association Hall of Fame," in recognition of their work. In 2007, Walter

was presented with the "Sanctuary Reflections" Award, by the Monterey Bay National Marine Sanctuary Advisory Council and the Association of Monterey Bay Area Governments for outstanding business practices. Cindy Walter serves as a board member of the National Marine Sanctuary Advisory Council and the Monterey Peninsula Chamber of Commerce. She is also a member of the Seafood Choices Alliance. In recognition of these efforts, Cindy Walter was selected "2008 Woman of the Year" by California Assemblyman, John Laird.

Chef Ted Walter's simple, inspired California cuisine incorporates fresh organic produce and sustainable seafood. His signature recipes have been published in "Bon Appetit" Magazine and a number of nationally distributed cookbooks, including: "Ocean Friendly Cuisine: Sustainable Seafood Recipes from the World's Finest Chefs," from Willow Creek Press and TBC Publishing's "THE FOOD OF FISHERMAN'S WHARF: Cooking and Eating from San Francisco to Monterey. Passionfish has been featured on KRON TV's "Bay Cafe," Rachel Ray's "Tasty Travels," the Discovery Channel's new healthy lifestyles program, "Fresh."



## Our Menu:

Chef Ted Walter is committed to the philosophy of serving healthy, flavorful, and ecologically sound meal choices. He shops the farmer's markets to select organic produce and purchase sustainable seafood, exclusively. Specializing in simple, inspired meals, he emphasizes the natural flavors of these quality ingredients at their peak of freshness.

Passionfish's ever-changing menu makes each visit a new adventure. Although the name Passionfish naturally conjures up visions of fresh seafood, the menu always offers many tantalizing alternatives, including prime steaks, fowl, and vegetarian dishes. In fact, Chef Walter's slow-cooked meats, such as roast pork or braised short ribs, are said to be what legends are made of. Many a story of his lamb shanks have been told and retold with starry-eyed remembrance by those who frequent this haven for food and wine aficionados.

Entrees are complemented with Passionfish's unique appetizers, such as the seasonal Asparagus Fries with red pepper aioli or fresh Monterey Bay Calamari with a spicy orange cilantro dipping sauce. Locally grown greens are the foundation for imaginative salads. There's simply nothing like the seductive taste of Chef Walter's Fried Oyster Salad with warm pea shoots and a citrus-soy sauce or the complex flavors of the Baked Gorgonzola on curried greens served with a golden chutney.

You may feel slightly forlorn when moving on to dessert yet, the final embrace is just as sweet as your welcome. Choose a delectable dessert fresh from the oven paired with fresh roasted coffee or a selection from the menu of loose leaf teas.

Dining at Passionfish is sure to bring out the passion in you.

MENU  
changes daily



#### Chef Ted Walter

Chef Ted Walter manages the “back of the house,” cooking in the kitchen, designing new dishes, shopping the farmer’s markets, and tasting plenty of fine wines. Trained as a classic French chef, Ted cooked in establishments across the country, picking up the best that each region had to offer, before cultivating his unique culinary style. His prior experience includes cooking at Le Petite Pier in Lake Tahoe, Café Pompidou in South Hampton, New York, and at the well regarded Gold Fork and Rio Grill, in Carmel. Ted’s simple, inspired recipes most often incorporate fresh, organic California produce and sustainable seafood. Yet, his creativity is boundless. Chef Walter’s unique recipes have received accolades from critics and connoisseurs alike

#### Cindy Walter:

Cindy Walter, although banned from the kitchen, holds the restaurant to the highest standards while managing the front of the house. A vocal advocate for sustainable seafood education, Walter has dedicated her restaurant and volunteer hours to the cause. Due to her commitment, Passionfish has earned recognition for environmentally friendly business practices and environmental advocacy. Cindy works to educate her staff, customers, peers and the public at large about sustainable seafood issues. Her efforts have included educating culinary students at Monterey Peninsula College, and, in cooperation with the Monterey Bay Aquarium, orchestration of educational forums for restaurateurs and chefs. Cindy serves as Vice President of the Monterey Chapter of the California Restaurant Association, is a member of the Women’s Chefs and Restaurateurs, and the Seafood Choice Alliance.