



**\*\*Media Alert\*\***

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**Haven's Charlie Parker Reunites with Cure's Justin Severino for a Guest Chef Celebration of Summer's Bounty and Nose-to-Tail Cooking**

Charlie Parker, executive chef of [Haven](#) restaurant in the Jack London Square district of Oakland, is teaming up with chef Justin Severino of Pittsburgh's [Cure](#) for a 6-course, guest chef collaboration in September. The chefs originally met while cooking at the two Michelin starred Manresa and later worked together at Justin's butcher shop, Severino's Community Butcher in Santa Cruz. For the dinner, the chefs will oversee alternating courses, all of which will highlight their shared ingredient-driven ethos and love for house-made charcuterie.

**Details:**

WHEN: Friday, September 5<sup>th</sup> & Saturday, September 6<sup>th</sup>

WHERE: Haven Restaurant – 44 Webster St, Oakland, CA 94607

WHAT: \$80 6-course prix fixe with an additional, optional beverage pairing

RESERVATIONS: The restaurant will take reservations as usual. Reservations can be secured by phone – 510.663.4440 – or online through [OpenTable](#)

**Menu:**

**Oyster in the Shell**

yuzu-tomato water ice, celery, olive oil

**Cure Salumi**

pickles, mustards, grilled bread, crackers

**Seared Albacore**

blistered grapes, cucumber, shiro dashi, shiso

**Smoked Duck Breast**

summer beans, tomato tonnato, giardiniera, dill blossom

**Pork Belly Chop**

boudin noir, guanciale kraut, smoked potatoes, sauce ravigote

**Sweet Corn Pudding**

blackberry sorbet, corn bread, peach jam, basil

**About Haven:**

Haven is acclaimed chef Daniel Patterson's third restaurant. It is a modern neighborhood restaurant located on the waterfront at Oakland's Jack London Square. Executive Chef Charlie Parker creates dishes inspired by comfort food but elevated with unexpected pairings and classic techniques. Prior to overseeing Haven's kitchen, Charlie worked at Manresa, Ubuntu, Plum, Freddy Smalls and Noma in Copenhagen. He was recognized by the San Francisco Chronicle as a 2011 "Rising Star Chef" and in 2013 Zagat LA named him one of the notable "30 Under 30."

**About Cure:**

Cure is a neighborhood restaurant nestled in bustling Pittsburgh, Pennsylvania. Executive Chef Justin Severino helms the kitchen and creates a menu focused on local urban Mediterranean food reflective of the seasons and farms in Western Pennsylvania. Justin was named Food & Wine's 2014 People's Best Chef of the Mid West and was a Mid-Atlantic James Beard Best Chef nominee. Cure restaurant was also named one of Bon Appétit's Top 50 Restaurants in 2012.