

# SOFITEL MINNEAPOLIS

## **For Immediate Release**

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## **Revitalized La Fougasse Menu Brings Finest Seafood to Twin Cities Area** *Sofitel Minneapolis' Executive Chef Uses New Perspective to Reposition Restaurant*

Minneapolis, MN (March 10, 2008) - La Fougasse, Sofitel Minneapolis' energetic and trendy restaurant, has a newly redesigned menu centering on the Mediterranean region's expertise in preparing the finest fresh fish and seafood. Executive Chef Serge Devesa has created new dishes full of color and flavor to transform La Fougasse into the premiere seafood restaurant in the Twin Cities area.

"In recreating the menu, I wanted our guests to enjoy the remarkable taste of seafood straight from the sea enhanced with the unique spices and techniques found along the coasts of Europe, Africa and the Middle East," said Chef Serge Devesa. "By focusing on seafood, we are able to fill a void in the Minneapolis/St. Paul restaurant community."

Chef Devesa, a native of Marseille, France, has been executive chef for Sofitel Minneapolis' restaurants -- La Fougasse and Chez Colette -- since 2005. Chef Devesa specializes in provençale-style cuisine, but also enjoys combining the styles and flavors from his experience cooking around the world in locales such as the French Riviera, Vietnam, the Middle East, the Caribbean and Paris.

To start the menu, La Fougasse's original **Tasting Tree** showcases dishes such as **salted cod & risotto croquette** with a curry mayonnaise and **organic salmon carpaccio** with a lime and soy dressing, along side lighter fares such as **artichoke hearts and organic arugula salad** with olive tapenade. A special addition to this new menu is **Chef Serge's Tasting Tree**, which includes **crab & smoked salmon** with a lime coriander dressing, as well as **jumbo scallops** with a mushroom and potato cake and red pepper coulis. Both Tasting Trees are great ways to explore various types of seafood with the exceptional flavors and techniques Chef Serge applies throughout the menu.

The menu's starters and salads also focus on flavor and fish in creative ways, with Chef Serge combining **lobster & mango ceviche** with a roasted yellow tomato gazpacho. **The Niçoise salad**, a favorite among guests, comes with ahi tuna grilled to taste, while the **crispy calamari** features tomato and an organic basil sauce.

Another unique aspect of the revitalized La Fougasse menu is the chef recommendations for each entrée's accompanying side dish. For the **tiger shrimps flambé & seaweed salad** with pernod sauce, Chef Serge recommends adding the sautéed asparagus to complete the meal. He also suggests creamed baby spinach for the **walleye and roasted cherry tomato** with chili and green olives, and asparagus risotto to set off the **lobster tail** with grilled corn and green onion relish.

Chef Serge offers another twist on seafood with a **smoked salmon pizza** with sour cream and

capers pizza baked in La Fougasse's stone oven. Chef Serge has also included a section for his own personal favorites in the menu. Guests can enjoy his signature **bouillabaisse marseillaise**, **grilled fish of the day** or his wonderful **paëlla valenciana**.

La Fougasse is located inside the Sofitel Minneapolis at 5601 West 78th Street, Bloomington, Minn., 55439. For hotel and restaurant reservations, please call (952) 835-1900.

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The complete menu and photography of La Fougasse are available upon request.

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