



La Cosecha Bar + Restaurant Opens in Paso Robles Wine Country

Fresh Latin flavors, signature cocktails, inviting ambiance



(June 27, 2013) Paso Robles, CA – The second creation of acclaimed chef, **Santos MacDonal, La Cosecha Bar + Restaurant** in Paso Robles will celebrate its grand opening on July 5, 2013.

The restaurant, whose name means “the harvest” in Spanish, is a celebration of Latin cuisine, boasting flavors from Spain, Central and South America.

“By trade, I’m an Italian chef,” said Chef Santos, whose Italian eatery, **Il Cortile Ristorante**, enjoys accolades far and wide for his fastidiously-crafted pastas and sauces. “But I’m Honduran by birth. Developing La Cosecha has immersed me back into the tastes, textures and aromas I know best.”

Along these lines, Chef Santos has crafted a rotating menu inspired by seasonal local produce, proteins and grains; and accented by imported fruits, roots, herbs and spices from Latin America and Spain. From small plates, entrees to desserts, guests can expect the quality of ingredients and creative cuisine for which Chef Santos is recognized, and many will be treated to their first experience with authentic flavors and recipes, including:

- *Peruvian assorted fresh ceviches and Bistecca a la Pobre, a hangar steak over rice with fresh sautéed plantains in Peruvian spices and topped with poached egg and lime*
- *Rare imported hams, sausages and chorizo prepared in a variety of ways from Spain*
- *Honduran pollo asado, pasture-raised chicken marinated in regional Honduran spices, roasted and served with plantains*
- *Monfongo, a traditional Puerto Rican dish of mashed sweet plantains and Caribbean spices, crispy pork and fresh local fish*

In the kitchen, the culinary team consists of Chef Santos, his brother and longtime collaborator, **Jorge MacDonal**, and Chef de Cuisine, **Fernando Bedolla, Jr.**, who arrives fresh from Santa Monica where he was Executive Chef at farm-to-table restaurant West 4th & Jane.

Chef Santos has also partnered with mixologist **Eric Carfagnini**, to develop a cocktail menu that includes specialty drinks made from garden-fresh ingredients, imported herbs and spices and artisanal spirits. A sampling of La Cosecha's signature cocktails includes:

- *Botanicos Espumosos made from fresh thyme, lemon, rhubarb and gin, topped with cava*
- *Seasonal Caipirinha with fresh berries, lime, simple syrup, St. Germain elderflower liqueur and cachaça.*



With its ideal position just off Paso Robles' charming City Park, La Cosecha's ambiance is casual, sophisticated and engaging. Per MacDonal's commitment to sustainably-sourced décor, the wood used to shape the beautiful bar was reclaimed from Paso Robles' Windfall Farms and built by carpenter Peter Smith. "I love taking classic architectural elements and applying them to reclaimed, rustic materials," said Smith. "In this case, we took 30-year-old pasture fencing from Windfall Farms and combined it with good solid design and traditional craftsmanship, making for a beautiful, inviting finished product."



The rest of the design elements followed suit, with hand-crafted light fixtures by Jon Wommack of Wommack Electric and PB&J Custom Lighting in Paso Robles, using reclaimed and leftover materials, including slate floor tiles, copper conduit from discarded refrigerators, among others. The glass used in the scones was hand-blown by Eric Dandurand of Harmony Glassworks. "The overall effect is very rustic-meets-modern," says Wommack. "I've gotten much more into the artistic side of things in the past few years with a concentration on going green, using solar and LED whenever possible. I was allowed to have artistic freedom, collaborating with Eric, and the result is fantastic."

In designing the restaurant's interior, Chef Santos' wife and partner, **Carole MacDonal**, said, "Our goal was to honor tradition while mixing it up with a fun and inviting ambiance. The reclaimed wood reflects our belief in sustainable and reusable goods, while the hand-blown glass scones provide a modern, clean edge and demonstrate our commitment to local artisans."

About La Cosecha Bar + Restaurant

Centering on the flavors of Spain and the Latin America, La Cosecha Bar + Restaurant in Paso Robles is the bold creation of celebrated chef, Santos MacDonal. After establishing Paso Robles Italian favorite, Il Cortile Ristorante, Chef Santos was inspired by his own Honduran heritage and the abundance of fresh Central Coast ingredients to bring La Cosecha to life. Along with his brother and longtime collaborator, Jorge MacDonal, as well as Chef de Cuisine Fernando Bedolla, Jr., Chef Santos developed La Cosecha's menu to be fiercely local while also making use of specialty herbs and spices specific to regional Latin cuisine for a taste that's both completely authentic and totally unique. La Cosecha also features a craft cocktail menu designed to make use of garden-fresh ingredients and artisanal spirits. La Cosecha Bar + Restaurant is located at 835 12th Street, Suite A, on Paso Robles' famed City Park, and open for lunch Monday through Friday, 11:00-2:30pm, brunch Saturday and Sunday, 10-2:30pm, dinner Sunday through Thursday, 5-10pm, and dinner

Friday and Saturday, 5-11pm with a late night menu 11pm-12am. Please visit www.LaCosechaBR.com or call 805.237.0019 for more information.