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Mendo Bistro
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Chef-owner Nicholas Petti opened Mendo Bistro, Upstairs at The Company Store, at 301 North Main Street in downtown Fort Bragg, California in January of 1999 as an affordably priced fine dining option for coastal residents. Quickly, this friendly bistro has become the local favorite by offering city food at country prices. Feature articles in the San Francisco Chronicle Sunday Magazine, the Santa Rosa Press Democrat and Via Magazine not to mention winning the Mendocino Crab & Wine Days Crabcake Cook-off two years in a row have helped to cement Mendo Bistro's reputation as one of the North Coast's premier dining destinations.

The menu makes good use of local products, like wild mushrooms and seafood. The fresh, homemade pastas range from linguine to rigatoni. A unique menu option allowing guests to choose their ingredient, how it's prepared and choice of sauces is a hands down favorite. "Everyone likes to play with their food. We make it easy for them" says Nicholas. Chef Petti also bakes his own bread and makes the desserts, including a Candy Cap Creme Brulee with Spicy Chocolate Bark that is a perfect end to a fall meal at Mendo Bistro.

Although Mendo Bistro's clientele is largely local, Chef Petti makes sure to welcome out of town visitors as well. Reservations are accepted for parties of 6 or larger only and corkage is \$10 per 750 ml bottle. After graduating from the California Culinary Academy in 1991 Chef Petti moved to Mendocino and spent the next few years at various coastal restaurants. In 1995 an opportunity to join Grammy award-winning artist Ryan Adams as a multi-instrumentalist lured him and his wife Jaimi Parsons (daughter of former Byrds drummer Gene Parsons) to Chapel Hill, NC. The rock and roll lifestyle didn't work for the chef and he returned to his other instrument, the stove.

Upon moving back to Northern California the newly renovated Company Store made him an offer he couldn't refuse. Seeing there were great restaurants and affordable restaurants in the area but none that were great and affordable Nicholas came on board on the mezzanine level of the 90 year old historic building. Some some people think of Fort Bragg as a sleepy logging town, but Chef Petti knew people were starving for good food and an inviting atmosphere. The second floor location has prompted more than one local wag to comment, "Hey from up here you can watch both cars go by." Although Fort Bragg retains its small-town charm the residents are quite sophisticated and have responded enthusiastically to the cuisine offered at Mendo Bistro.

Mendo Bistro is open for dinner nightly from 5:00-9:00. In addition to regular restaurant services Mendo Bistro can accommodate groups for receptions, company parties, luncheons, fundraisers, or other parties. Mendo Bistro can also cater at your location. Call 707-964-4974 or check the website, www.mendobistro.com for more information.