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# Press Release

## **Alma Pan-Latin Kitchen hosting Food Blogger Dinner**

Bringing local food bloggers together during Pittsburgh Restaurant Week to celebrate “New Dishes for the New Year”

**Pittsburgh, PA, January 2, 2013:** On Tuesday January 15, local food bloggers are invited to an exclusive dinner at Alma Pan-Latin Kitchen in Pittsburgh’s Regent Square neighborhood. At the dinner, co-hosted by Pittsburgh Restaurant Week and the Buy Fresh Buy Local program, bloggers receive “Back-Kitchen-Access” to taste and discover the challenges tropical restaurants face when trying to buy locally.

“Restaurant week and the blogger dinner will afford us the opportunity to provide some great options that have yet to appear on our menu, alongside some of our favorite existing menu items,” explains Owner Jamie Wallace. “As a Pan-Latin restaurant, there are literally thousands of dishes we could make that fall within the parameters of our concept. Our plan has always been to continue to evolve. To that end, we will be introducing a variety of new menu items in 2013.” Aside from the food itself, Pan-Latin culture is incorporated into the restaurant through music and artwork. During the blogger dinner, local guitarist Jon Bañuelos will perform Flamenco music to compliment the ambiance of the restaurant.

During *Pittsburgh Restaurant Week – Winter 2013*, from January 14-20, Alma is offering a **Three-Course Fixed-Price meal for only \$25**. Attendees of the Blogger Dinner will be invited to dine from either the Pittsburgh Restaurant Week menu, or the full daily menu.

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Sample menu items:

**Ceviche de Hongos** - vegetarian ceviche dish with mushrooms, green onions, pink beans, and avocado.

**Canja Sopa** - popular Brazilian rice and chicken soup.

**Pollo Criollo en Cazuela** - a flavorful chicken dish with cumin, citrus, and sherry.

**Frituras de Maiz Tierno** – Alma's version of these delicious fritters will be stuffed with arugula and grilled corn

**Arroz con Leche** - rice pudding

### **About Pittsburgh Restaurant Week:**

The mission of **Pittsburgh Restaurant Week** is to highlight the wide-ranging dining options that Pittsburgh has to offer and bring individuals from surrounding boroughs or suburbs to the city to walk the streets and enjoy a dinner at a special discounted price.

From January 14-20, 2013, **Pittsburgh Restaurant Week – Winter 2013** will focus on highlighting Pittsburgh food and restaurants with week-long dining deals across the region featuring many new dishes for the New Year.

For additional details about Pittsburgh Restaurant Week contact the event director Brian McCollum at 412-586-4727 or by e-mail [info@pittsburghrestaurantweek.com](mailto:info@pittsburghrestaurantweek.com)

### **About the Buy Fresh Buy Local Program**

The blogger dinner is co-hosted by Buy Fresh Buy Local Program. The Pennsylvania Buy Fresh Buy Local® program celebrates regional foods - heirloom tomatoes, farmstead cheeses, varietal wines, pasture-raised lamb, crisp apples - the abundance and diversity of foods available to you locally is truly inspirational! The program's goal is to make it easier for consumers to find, choose, and appreciate great local foods while supporting the farmers and lands that produce them. The program is coordinated by the Pennsylvania Association for Sustainable Agriculture. For more information, visit [buylocalpa.org](http://buylocalpa.org)