

DEMOLITION DESSERTS

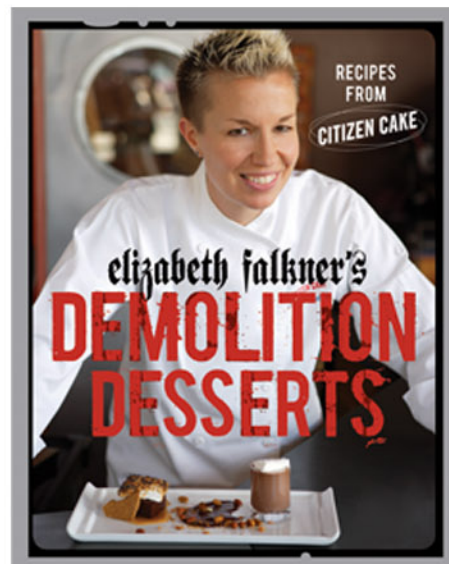
October will find Elizabeth's first cookbook, *Demolition Desserts: Recipes from Citizen Cake*, on store shelves nationwide. The inventive volume was written to appeal as much to the pastry expert or student as it does to the home cook and showcases Elizabeth's classic style. Iconic desserts are broken down, analyzed flavor-by-flavor and reconstructed in entirely new, contemporary forms and recipes for Citizen Cake's classics are shared.



Tune in to the Martha Stewart show on Thursday, 9/20 as Elizabeth prepares recipes from the new book and talks about her latest projects. Elizabeth will also stop by Martha's Sirius Satellite Radio show on 9/18.



The October edition of Health Magazine online will feature a low-calorie recipe in the style of Demolition Desserts.



"Crazy, smart, and beautiful, this collection of Elizabeth's maniacally delicious food is as provocative intellectually as it is satisfying emotionally. Demolition Desserts represents the best of the new generation of hot chefs who have not forgotten food that tastes timeless and delicious."

—Mario Batali, chef and author

RESTAURANT NEWS



Citizen Cake, Elizabeth's flagship restaurant in Hayes Valley San Francisco closed its doors in early August to undergo a major renovation. The restaurant re-opens September 4 with more seating in both the dining room and the bar. The patisserie and restaurant will now have their own entrances and more space for customers to enjoy either experience. www.citizencake.com



"Cupcakes are sexy, and nowhere are they sexier than the lounge-with-a-view at *Citizen Cupcake*," writes Violet Blue in her article, Places to Flirt in the City, on SFGate.com. Also hot, a renowned graffiti artist (but we can't say who) tagged Citizen Cupcake and the new, large indoor mural can't be missed. In addition to sex, flirting and street art, there is also a new cafe menu along with more seating with new cafe tables and chairs. Now we're talking comfort food on a whole new level. www.citizencupcake.com



Construction on *Orson*, a joint project between Elizabeth and her partner, Sabrina Riddle, continues to progress on 4th Street in San Francisco's SOMA/South Beach neighborhood. Opening later this year, the long-anticipated restaurant will feature Elizabeth's new movement of Edgy California Cuisine: innovative seasonal small plates, wood fired pizzas and house made charcuterie that flirt with molecular gastronomy along with fresh inventive cocktails, unique and perfectly matched wines and of course, dessert to die for. Set in a dramatic and welcoming historic warehouse reminiscent of those found in Milan and New York with expansive tresses, steel beams, soaring ceilings, arched windows, intimate dining and lounging spaces and a large bar in the round, Orson invites diners in to linger over an unmatched savory and sensory experience. www.orsonsf.com

