



For Immediate Release

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V's restaurant + bar

An Upscale-Casual Beach City Dining Concept

About the Restaurant

Malibu, CA – In the Spring of 2013, restaurant veterans Vassil Pertchinkov and Yassen Tonev, acquired their dream restaurant space, located on Pacific Coast Highway just steps from the world famous Malibu Pier and world-class surf spot, Surfrider Beach. V's restaurant + bar is due to open this summer, and will offer farm-fresh seasonal cuisine in an inviting, contemporary atmosphere not yet seen in Malibu.

At a time when Malibu is saturated with restaurants and shops that Malibu residents do not frequent, V's will be a welcomed addition, offering approachable, farm-fresh, thoughtfully prepared California cuisine. A few of the artfully **house-made** ingredients will include fresh pastas, pizza dough, ricotta, mozzarella and smoked fish & meats. Other items that will make an appearance include 2-3 fresh seafood selections every day, a grilled dry-aged veal chop,

filet mignon and a bone-in rib-eye. Paying close attention to the needs of their guests, V's will also offer gluten-free pasta & pizza options, as well as many vegetable & grain dishes.

About the Team

Vassil Pertchinkov – general manager/owner

a long-time Malibu favorite in the local Malibu restaurant scene, Vassil was the General Manager and Partner of Guido's Restaurant at Cross Creek for 19 years. During this time, Vassil became known for his hospitality, treating locals and visitors alike as if he were welcoming them into his home. Vassil's welcoming smile and willingness to please have earned him some of the most loyal customers that any restaurateur could hope to have.

Yassen Tonev – mixologist/co-owner

as head bartender at Guido's Malibu for many years, Yoshi, as friends call him, has built up a bar clientele that rivals any top bar you'll visit in Los Angeles. Yoshi's bar program for V's has been evolving over many months, and will offer a combination of signature & classic hand-crafted mixed drinks, using the freshest of ingredients and top notch liquors. V's bar area will offer an alternative to sitting in the dining room, with just a handful of coveted seats for lucky bar patrons.

Chris Bocchino – executive chef

A graduate of the Culinary Institute of America, Chris has cooked at some of the top restaurants in New York, Sonoma County and Los Angeles, including Oceana, Remi, Michael's and MIXX. From 2007 to 2010, before selling to his partner, Chris, owned Terra Restaurant in Malibu, where he received rave reviews by The LA Times, New York Times, 805 Magazine, Malibu Magazine and Zagat just to name a few. For a past two years, Chris has been a private chef for both a top network TV executive and an Icon in the music business. After this break from the hustle and bustle of a hectic restaurant kitchen, Chris is excited to get cooking, using vegetables and herbs from his own garden, as well as those from local Malibu favorites One Gun Ranch, Thorne Family Farms and Vital Zuman.

Kristine Bocchino – pastry chef

2-time winner of the Malibu Pie Festival and the focus of profiles in both 805 Magazine and on MalibuPatch.com, Kristine has been baking her whole life. She got her professional start in baking while working with renowned LA chefs Josiah Citrin and Rafael Lunetta, many years ago. Since then, Kristine has worked under Top Chef runner-up Brooke Williamson as well as Michelin-Starred Chef Paul Shoemaker. At Chef Shoemaker's restaurant Savory, Kristine was both general manager and pastry chef, and helped the restaurant to receive honors such as the Zagat Guides 'Top Newcomer' award and James Beard nomination. Kristine currently has her own baking business, Cal~Fresco, selling to Malibu residents and LA restaurants.