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Contact: [Jamie Estes](#)
or [Brittany Nancy](#)
[Estes Public Relations](#)
(502) 721-0335

**Seviche's Anthony Lamas to appear on season two
of *Moveable Feast with Fine Cooking***

*Leading Louisville chef ventures to the West Coast for pop-up feast
with hit PBS food and travel show*

LOUISVILLE, Ky. (Oct. 15, 2014) – This fall, watch Seviche chef Anthony Lamas as he heads home to central California on *Moveable Feast with Fine Cooking*, the Emmy-nominated food and travel series that selects influential chefs and artisans from across the country to celebrate the spirit of pop-up cooking. Produced by *Fine Cooking* magazine, acclaimed Australian chef Pete Evans serves as the show's host and travels the country recruiting other notable chefs to engage in "culinary jam sessions."

This season focuses on embracing the best resources from each region and guest chefs are invited to join Evans on ingredient-gathering adventures, from bow fishing in Louisiana to avocado harvesting in California. A West Coast native, Lamas was a natural choice for the episode "America's Fruit Basket," which is set in the agriculturally-rich city of Kingsbury, California. During the episode, Lamas and chef David Lentz, of California-based restaurant The Hungry Cat, join Evans for a morning fishing trip on Bass Lake before heading to a nearby orchard to harvest fresh peaches, nectarines and raisins for a made-from-scratch stone-fruit salsa, which they serve with spicy grilled pork and raisin-carrot salad.

Building on its core mission to educate viewers on the value of knowing the source of their food, the farmers, purveyors and producers in each episode are not only involved, but they play an integral role in each pop-up event. As they work together to prepare a multi-course menu, the chefs are able to share their own techniques and tips, as well as teach viewers about the local ingredients they've collected. During the 13-episode season, Evans will visit New Orleans, Chicago, New York City and Los Angeles as well as Michigan, Oregon and Maine.

About Seviche:

Located in Louisville, Ky., chef and owner Anthony Lamas of Seviche is a locally and nationally acclaimed culinary figure known for his Southern-inspired Latin dishes – a style he has dubbed "spicing up the South." Lamas has garnered significant press for Seviche since opening in 2005, including a stellar four-star review from *The Courier-Journal*, several TV appearances on Food Network and the Cooking Channel, and accolades from magazines like *Bon Appétit* and *Southern Living*. Seviche is a proud restaurant partner in the Monterey Bay Aquarium's Seafood Watch Program and as a Seafood Ambassador award recipient, Lamas is committed to raising awareness for eco-friendly sourcing and sustainable seafood practices. Seviche is located at 1538 Bardstown Rd. Dinner is served daily starting at 5 p.m. For more information, visit www.sevicherestaurant.com.

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