

FOR IMMEDIATE RELEASE

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Santé Magazine Awards L'Etoile "Best Sustainable Restaurant Midwest"

Santé Magazine is a nationally known, award-winning magazine for restaurant and hospitality professionals. In the restaurant industry, a Santé award is coveted as precious recognition of outstanding leaders in the industry.

At the beginning of November Chef Tory Miller and his wife, Lili, traveled to California to accept the "Best Sustainable Restaurant Midwest" award on L'Etoile's behalf. Why make the trek? "I was honored that L'Etoile was chosen for this award. Our commitment to sustainability has always been the driving force behind our decisions at L'Etoile and Café Soleil. I hope that as we continue to support this important goal that more restaurants will join our efforts to purchase from local farmers and find ways to lessen our industry's impact on the environment," said Chef Tory Miller.

Sustainability has been at the center of L'Etoile's mission since its foundation in 1976. Though definitions of this term can be complex, at the heart of this concept is a dedication to methods of food growing that do not deplete natural resources and do not use harmful, artificial substances that accumulate in the environment. For Chef Tory this means rather than letting recipes dictate his shopping lists, he visits the markets to find the ingredients that inspire his seasonal menus.

L'Etoile is also announcing a new early week prix fixe menu for \$35. This menu will change weekly and will feature those wonderful Wisconsin, sustainable ingredients in new preparations. For anyone who hasn't tried L'Etoile in awhile, now is the perfect time to visit, to see and to taste what this restaurant is all about.

Developments continue at Café Soleil, which augments the evidence of the deep commitment to sustainability that L'Etoile's owners, brother and sister team, Tory and Traci Miller have. Café Soleil, like L'Etoile upstairs, proudly features Wisconsin ingredients. The Café is also green. All of the disposables have been switched to products that are made of either biodegradable/compostable materials or 100% recycled content. The café has taken several energy reduction measures, including replacing all incandescent bulbs with fluorescent lighting – bulbs that will last for 4 years and use 87% less energy. The waste reduction plan has always included recycling, and now also includes a composting program. Any grease that L'Etoile and Café Soleil produce is picked up by farmers making deliveries and used as biodiesel fuel for their trucks. Every effort is made at both L'Etoile and Café Soleil to lessen their environmental impact and Santé Magazine has recognized them for that effort.

For more information, please visit www.letoile-restaurant.com.

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