



FOR IMMEDIATE RELEASE

Green Dragon Tavern and Museum Names Chef Josef Felts as Executive Chef

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Carlsbad, CA -- Green Dragon Tavern and Museum (www.greendragontavernca.com), a popular Carlsbad dining and museum venue modeled after the iconic Boston tavern has named Josef Felts as its executive chef. Chef Felts comes to the Green Dragon Tavern and Museum from the La Jolla Beach & Tennis Club, where he was recruited by Chef Bernard Guillas to run the prestigious “Club Dining,” for members and hotel guests. Part of his responsibilities included overseeing catering for upwards of 1000 people, enabling Chef Felts to easily oversee Green Dragon Tavern’s highly acclaimed restaurant and thriving banquet operation.

“We’re truly honored to name Chef Josef as our Executive Chef,” said John Lek, Senior Vice President and General Manager of the Green Dragon Tavern and Museum. “Chef Josef brings elevated excitement to our menu, promising a memorable dining experience.”

Chef Josef added, “I look forward to working with the Green Dragon Tavern and Museum team in creating a wonderful comfort cuisine experience. When a guest leaves the table, it is my goal that we have created a positive and long-lasting memory.”

Felts’ culinary adventure all began at the age of 14, when the Texas-native began cooking at home with family and friends. His love of cooking blossomed into a self-taught appreciation of high-quality ingredients and his subsequent interest in a culinary career.

Chef Josef began his career with West Steak and Seafood as well as Bistro West in Carlsbad. Under the helm of Chef Eugenio Martignago and Chef David Disalvo, Josef continued to develop his passion for the use of seasonal ingredients and high-quality meats.

Chef Josef relocated to Los Angeles in 2014 to be mentored by award-winning Chef/Owner Raphael Lunetta at the 2014 James Beard award-winning Jiraffe Restaurant in Santa

Monica. While serving in the Sous Chef role for Lunetta, Chef Josef had the opportunity to work closely with Michelin Star Chef Stefano De Lorenzo, the Chef de Cuisine for Jiraffe, who taught Chef Josef his handmade pasta delicacies which he calls “Art of Pasta.”

In 2015, Chef Josef teamed up with Chef David Disalvo for the opening of Carnem Prime Steakhouse, a farm to table concept in Brooklyn, New York. In its first year of operation, the restaurant was awarded the “Silver Spoon,” for best tasting menu and two “Top 100 Must Eat” dishes by the New York Times.

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Green Dragon Tavern & Museum is a community-centric restaurant/hospitality venue and museum that combines appreciation for American traditions, elevated social dining and community to create a destination that focuses on the commonalities we share that bring us together. The non-profit-operated museum at Green Dragon Tavern offers free admission and boasts a collection of authentic primary source documents and antiques ranging from the Pilgrim through Revolutionary War eras. The collection is inclusive of documents autographed by more than 15 signers of the Declaration of Independence, our Constitution and more. The venue was inspired by 18th century taverns, once the epicenter of communities. The Green Dragon Tavern, which opened in 2014, is an enhanced replica of the original Green Dragon Tavern. The establishment offers modern day amenities such as complimentary high-speed wireless, advanced audio-visual equipment, seven large screen televisions in the tavern, in addition to abundant free parking.

For additional information about the Green Dragon Tavern and Museum, please visit www.greendragontavernca.com.



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Green Dragon Tavern & Museum Rolls Out New Menu

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Carlsbad, CA -- Green Dragon Tavern & Museum (www.greendragontavernca.com), a popular Carlsbad dining and museum venue modeled after the iconic Boston tavern, has introduced its new menu, featuring the culinary expertise of new Executive Chef, Josef Felts. The menu is sprinkled with items people know and love, but the establishment now offers a slight twist to each dish. New items on the menu include Tavern Jidori Chicken, Wild Mushroom Ravioli, and Braised Short Rib, along with new seafood items like New England Baked Cod, Fish n Chips, which features fresh cod and beer battered to order, Blue Crab Cakes and Pistachio Crusted Scallops.

Chef Josef uses fresh products wherever possible. “We make a large majority of garnishes in house as well as all of our sauces and dressings,” he said, adding, “We have embraced an elegant but not stuffy approach to food and one that is accessible for all patrons. Our customers will savor the freshness of our food.

A few dishes to look for include the fresh crispy calamari appetizer, which is lightly and quickly fried, adorned with shredded cabbage tossed with ginger sesame vinaigrette and finished with a duo of dipping sauces- sweet chili sriracha and roasted jalapeno aioli’s. Another tantalizing appetizer is the dip trio that includes avocado hummus, spicy Bulgarian feta, and traditional hummus, along with carrots, celery, cucumber, toasted pita, and tri-colored tortilla chips.

For salad lovers, the Ahi Tuna Salad comes with thinly sliced Napa cabbage tossed with mixed greens, slow roasted red peppers (to add a roasted flavor and bring out a bit of sweetness) and mandarin orange to assure a bit of sweetness. Other delights in the salad include roasted cashews, and crispy wontons tossed in a sesame ginger vinaigrette.

Casual fare enthusiasts will have numerous options, but Chef Josef recommends to not miss the California traditional Maine lobster roll, with bacon and avocado added before being stuffed in the freshly-toasted brioche lobster roll.

Among the new items on the seafood menu are the Blue Crab Cakes. “This is a favorite of mine,” said Chef Josef. “The Maryland Blue Crab is the tender, sweet and salty cold-water crab that many people have grown to love over the years. We use a pan sear to create a “crust” to the 100% pure crab “cake” which plays deliciously with a smoked tomato sauce (think marinara but smoked tomatoes), parsnip and swiss chard. All before being garnished with pickled radish to add yet another flavor element.”

As the main meal end, the entrees take a sweet turn with the limoncello Crème Brulee or Sticky Toffee. “This dessert will forever hold a special place in my heart,” said Chef Josef. “I first savored one prepared by Chef George Fisher, Executive Chef of Atlantic City Convention Center and Boardwalk, when I was 12 years old and have traveled there many times to have his version again.”

The new menu items compliment the many casual options offered at the popular culinary destination such as the salmon burger, tacos and French dip. A new selection of flatbreads can complement any meal or serve as a great share dish.

Chef Joseph said, “What makes the menu unique is that we are staying true to the roots of how to make truly great food and that comes from attention to detail and hand-crafting products that have real depth to each element. We plan on delivering an ever-evolving menu that is accompanied with seasonal specials and always something new to try.”

John Lek, SVP and General Manager of the Green Dragon Tavern & Museum added, “Make sure you include our wonderful museum in your visit. Our dedicated, nonprofit museum remembers, honors and celebrates early American history, our Founding Fathers, and their many contributions to our past and modern-day society. The Museum displays documents and artifacts from our Founding Fathers, who met regularly at the original Green Dragon Tavern in Boston in the 1700s. The old pub was home to the Sons of Liberty and nicknamed the Headquarters of the Revolution by historians.”

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