



**FOR IMMEDIATE RELEASE**

## **Andrei's Celebrates 10 Years of Giving with Month-Long Anniversary Fundraiser Benefiting Miracles for Kids**

*Irvine-based Andrei's to donate 20% of all sales during July to Miracles for Kids*

**Irvine, California (JUNE 2019)** — Andrei's Conscious Cuisine & Cocktails is celebrating its 10<sup>th</sup> Anniversary in July and in honor of this milestone, the Irvine restaurant will be donating 20% of all sales for the month to Miracles for Kids, with the mission to improve the lives of critically-ill children and their families in need.

"Andrei's is more than a restaurant, it is a family, and we have been bonded by our commitment to a superb dining experience that serves to raise significant funds for many meaningful non-profit organizations. We can't think of a better way to commemorate a decade of this commitment than with a grand fundraiser that will make a difference in the lives of many local families," commented Natalia Ostensen, who, along with her family, opened Andrei's in 2009 in honor of her late-brother, who the restaurant is named after. "Miracles for Kids is one of the only organizations on the West Coast that provides monthly financial aid, subsidized housing, and counseling to families fighting for their child's life. We look forward to supporting this wonderful organization with many familiar faces this month as we reflect upon our ten years, and look ahead to many more."

In addition to the month-long fundraiser, from July 1<sup>st</sup> through 13<sup>th</sup> guests will be able to partake in a special menu of 10 Andrei's signature items, all priced at \$10. The menu features gluten-free, vegan and vegetarian-friendly dishes, a shareable multi-dessert tasting, and the restaurant's noted Bastille Day Cocktail, which commemorates Andrei's opening on Bastille Day in 2009.

**ANDREI'S ANNIVERSARY MENU**  
**EACH ITEM PRICED AT \$10**  
**Offered July 1<sup>st</sup> – 13<sup>th</sup>**

**Calamari** – Flash-Fried Calamari, Garlic, Shallots, White Wine-Lemon Reduction

**Double Dip Duo** – Cilantro-Green Pea Hummus, Avocado Bacon Dip, Warm Pita, Seasonal Vegetables

**Portobello Steak Fries** – Panko-Crusted Portobello Mushroom Fries, Tartar Dip vg

**Black Angus Spring Rolls** – Feuille De Brick, Moroccan–Spiced Ground Beef, Fresh Herbs, Sauerkraut, Tzatziki

**Andrei's Chop Salad** – Organic Field Greens, Roasted Chicken, Cucumbers, Avocado, Tomatoes, Corn, Candied Walnuts, Goat Cheese, Dates, Corn Bread Croutons, Sherry Vinaigrette

**Market Fish Tacos** – Daily Fish, Pickled Cabbage, Guacamole, Black Beans, Spanish Rice, Handmade Corn Tortillas

**Lamb Burger** – Superior Farms Seasoned Ground Lamb, Heirloom Tomato, Arugula, Shaved Cucumber, Onion, Feta, Fennel-Lemon Aioli, Brioche Bun, Pommes Frites  
**Vegetable Caponata** – Organic Carrots, Indian Eggplant, Sweet Peppers, Kohlrabi, Caulilini, Zucchini Noodles, <sup>SEP</sup>Fresh Pesto

**Andrei's Dessert Tasting** – Piña Colada Carrot Cake, Bourbon Peach Cheesecake, Andrei's Beignets

**Bastille Day** – X-Rated Liqueur, Fresh Berries, Brut Champagne

Andrei's \$10 Anniversary Menu will be available from July 1<sup>st</sup> through July 13<sup>th</sup>, and 20% of total sales from the restaurant during the entire month of July will be donated to Miracles for Kids. More information, address and menus can be found at <https://andreisrestaurant.com/>.

### **ABOUT MIRACLES FOR KIDS**

Miracles for Kids is one of the only organizations on the West Coast providing monthly financial assistance, subsidized housing, mental health services and wellness activities to families with a critically-ill child. The services help to create stability when families are crumbling from the financial and emotional devastation of fighting for their child's life. Founded in 2002, Miracles for Kids has a main office in Tustin, CA and a subsidized housing complex, Miracle Manor, in Orange, CA. To learn more about how Miracles for Kids has joined forces with parents and loved ones, visit [www.miraclesforkids.org](http://www.miraclesforkids.org).

### **ABOUT ANDREI'S CONSCIOUS CUISINE & COCKTAILS**

Over the past decade, Andrei's has become known for featuring the freshest local and organically grown produce, as well as naturally raised meats and sustainable seafood in their *Conscious Cuisine*. Their culinary style, led by Executive Chef Porfirio Gomez,

incorporates the cultural diversity of California cuisine, focusing on the flavors and freshness of the Mediterranean.

The restaurant opened in 2009, in honor of Andrei Olenicoff, whose exuberance and creativity were a force to be reckoned with – especially in the kitchen and behind the bar. When he was diagnosed with a retinal eye disease in his 20s, he also became very aware of the impact that nutrition has on our health. Eating organic, local food became a way of life for him, long before the rest of the world had caught on to its benefits. In celebration of Andrei's beautiful life, the Olenicoff family opened a restaurant dedicated to those very same principles. For nearly a decade, Andrei's has been sourcing and serving only the best local and organic ingredients for their kitchen and bar, with ***100% of the restaurant's net profits benefitting The Andrei Foundation***, which supports many charitable causes and organizations.

Andrei's is open for Lunch and Dinner Monday through Friday from 11:30 a.m. to 9 p.m., and for Brunch, Lunch and Dinner on Saturday from 11 a.m. to 9 p.m. The restaurant offers Happy Hour Monday through Saturday from 3 p.m. to 6:30 p.m.

More information and menus can be found at <https://andreisrestaurant.com/>.

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