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TWO NATIONAL AWARD-WINNING CHEF'S BRING FOUR CULINARY INFLUENCES TO NEW RESTAURANT ¡CUATRO

TAMPA BAY, FL – (August 6, 2015) Set on the beautiful canvas of TPC Tampa Bay, ¡CUATRO overlooks the lush landscape, tranquil lagoons of the 18th hole that a collection of deer call home. ¡CUATRO is a fitting finale to a brilliant day with friends on the links or with your family to wind down after a day of work. This modern, lively and sophisticated haven is now open to the public welcoming not only the golfers coming off the green but the surrounding business, social and non-golfing community as well.

¡CUATRO's scope was penned by visionary and Heritage Golf Group President John Hungerford and his friends, award winning Chefs Michael Toscano, Wes Morton and world-renowned Architect Alberto Alfonso. The guests will savor the profiles of Mexican, Italian, Cajun and New American influences on every plate. Unexpected flavors sizzle in exclusive dishes like the "Chorizo Meatball Jambalaya" and our "Double Cheese Burger" will be the new standard that all burgers will be judged by. ¡CUATRO is a restaurant that will keep you coming back with innovative dishes consistently coming out of the kitchen wrapped in the four flavor profiles that are at the heart of every dish.

The contemporary design by world-renowned architect, Alberto Alfonso, sets the stage for date nights, business meetings, and neighborhood get-togethers with inviting, inspired décor against a lush backdrop. With true artistic vision and crisp, modern lines, Alberto Alfonso has reimagined the traditional golf clubhouse, restaurant, bar, and retail space at TPC Tampa Bay. His other high-profile projects in Florida include the mid-century, modern inspired Tampa International Airport Airside C, Grille One Sixteen, and the reclaimed-industrial Streamsong Resort lodge and golf clubhouse.

"It's easy to get excited when you have the opportunity to design a restaurant with Alberto Alfonso and have two nationally recognized chefs, Michael Toscano and Wesley Morton, create the menu. We are exceptionally proud to offer such a unique, reasonably priced menu with award-winning culinary artists behind it; you have to taste it to truly understand it. With three extraordinary people coming together to create this concept, ¡CUATRO is not your average restaurant. I don't look at all clubhouses as conventional opportunities. Every clubhouse possesses a different opportunity; and in Tampa the opportunity was to engage the local community, treating them to this combination of two extraordinary chefs, right in their backyard." said President of Heritage Golf Group, John Hungerford.

¡CUATRO is now open seven days a week, serving breakfast, lunch, and dinner. In addition to the main dining area, guests enjoy Happy Hour specials on the outdoor patio. Furthermore, ¡CUATRO offers a private dining and event space that accommodates both intimate and large social gatherings, as well as business functions.

Whether you are headed to our TPC Tampa to enjoy our highly respected golf or looking for a memorable culinary experience, you don't want to miss out on ¡Cuatro. We focus on our ingredients and execution, not on fancy.

**For more information on ¡CUATRO, call (813) 949-1486 or visit www.cuatrotampa.com.
Follow www.facebook.com/cuatrotampa for specials and upcoming events.**

¡CUATRO is located at TPC Tampa Bay, 5300 W Lutz Lake Fern Rd, Lutz, FL 33558



ABOUT CHEF MICHAEL TOSCANO

Chef Michael Toscano (formerly of Thomas Keller's Bouchon Bakery in New York, Sous Chef to Mario Batali at Babbo, and 2013 James Beard nominated "Rising Star Chef") recently opened Perla in Greenwich Village, which was named on *Esquire's* list of "Best New Restaurants of the Year" and earned two stars from the *New York Times*. With ¡CUATRO, he brings an innovative twist on his culinary background; Italian combined with a dash of Mexican flair.

ABOUT CHEF WES MORTON

Chef Wes Morton (formerly of Michelin-star Etoile restaurant in Napa Valley, Michel Richard's Citronel, and featured in 2010 on StarChef's "Rising Star"), partnered in the opening of AGAINN gastropub in Washington D.C., earning two stars from food critic Tom Sietsema of the *Washington Post*. Chef Morton applies the discipline and techniques of his classical training to create approachable, simple, honest food, but it's his Abbeville, Louisiana Granny who inspires his Cajun tradition and southern hospitality in the kitchen at ¡Cuatro.

ABOUT TPC TAMPA BAY

TPC Tampa Bay (www.tpctampabay.com) features an 18-hole championship golf course that was masterfully designed by Bobby Weed with Chi Chi Rodriguez (as player consultant) in 1991. The par 71 course is routed around natural wetlands, cypress heads, and numerous ponds and lagoons. The course was designed not only to challenge the top golfers of the world, but also to provide a challenging and fun experience for players of all abilities. TPC Tampa Bay has won numerous awards including winning the "Top 100 Public Golf Shops in the U.S." (for the past five consecutive years) and continues to garner praise and rave reviews for its course and golf shop. TPC Tampa Bay is a member of both the Tournament Players Club Network and the Heritage Golf Group Collection of properties.

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