



**FOR IMMEDIATE RELEASE**

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**C CASA, An Innovative Taqueria Now Open at the Oxbow Public Market in Napa**

NAPA, CALIFORNIA (May 11, 2010) – C CASA, An Innovative Taqueria is now open at Oxbow Public Market, located at 610 First Street in Napa, California. C CASA, An Innovative Taqueria is the realization of proprietor Catherine Bergen's long-time dream of owning a taqueria featuring unique, delicious and nutritious creations. C CASA's menu focuses on unique tacos, housemade white corn tortillas and chips, chile-crust rotisserie meats, fresh salsas, creative nutritious salads and original modern small plates, all with an innovative twist. C CASA is open Sunday through Thursday from 11:00 a.m. to 8:00 p.m., and Friday & Saturday from 11:00 a.m. to 9:00 p.m.

“When you think about it, every culture's cuisine has a vessel to hold its food: the Japanese use seaweed or rice paper; the Chinese use the won ton; the Indians use Naan; and the Italians use the pizza crust. At C CASA, we use the made-to-order white corn tortilla as our vessel, and in doing so we have created C CUISINE,” Bergen stated. “What makes us unique is our crossing of culinary boundaries using ingredients from all different cuisines.” Bergen added.

To execute Catherine’s vision, the talented Jacinto brothers, Erasto and Pablo, are at the helm in the kitchen. Erasto and Pablo are culinary fixtures in the Napa Valley, having worked with many of the most celebrated chefs and kitchens in the Valley. Catherine and the Jacintos are excited to share C CUISINE.

C CUISINE: One of the C CASA dishes starts with a fresh-made corn tortilla, a thin layer of black beans and chorizo, ground seasoned buffalo, goat cheese, and nutritious micro greens with a drizzle of chipotle aioli. This one dish has blended four or five cuisines and is an example of C CUISINE; Mexican with the tortilla, Spanish with the chorizo, French with the aioli, American Southwest with the chipotle and the buffalo, and goat cheese and micro greens representing the United States. Another example is the C CASA housemade white corn tortilla layered with grilled skirt steak, caramelized sweet red onions, and crumbled blue cheese all topped off with healthy micro greens tossed with California extra virgin olive oil and sprinkled with Murray River sea salt; French, American, Mexican, and Australian cuisines all coming together to create C CUISINE.

C CASUAL: “Have you ever noticed when people gather, they tend to always hang out in the kitchen or if outside, they hang by the barbecue? The kitchen reminds us all of good experiences with family and friends,” said Bergen. “At C CASA, we offer two environments in our one location. You can enjoy C CASA inside the hustle and bustle of the market, viewing a pristine white open kitchen with chefs in their white coats masterfully preparing each dish as a piece of art. Or you can hang outside where five of the exterior farm stands have rolled up their doors and been transitioned into a hip, outdoor succulent garden area. Here you can enjoy the innovative cuisine on a bar stool

along the railing overlooking the Napa River, cozying up in the taco lounge or sitting at one of the tables along the promenade,” Bergen added.

CATHERINE BERGEN: In 1993 Catherine moved to Napa to fulfill her desire to enter the food industry - what better place to do so than the Napa Valley, a food and wine mecca. At that time her dream was to open a unique restaurant offering healthy foods but as fate had it, in a few short months, Catherine was in the specialty food business to stay and Tulocay Foods was born. Tulocay's first product was California olive oil in custom etched decanters placed in local wineries and restaurants, and eventually with national retailers such as Crate and Barrel, Pier 1 Imports and Cost Plus World Market. Tulocay's second product was Balsamic Vinegar from Modena, Italy, in the etched decanters, which eventually transitioned into private label oils and vinegars and then into all natural sauces, tapenades, herb seasonings and rubs all under Bergen's own label, Made In Napa Valley. Tulocay was known as a leader in the specialty food business winning many awards including the coveted National Association of the Specialty Food Trade's "Outstanding Product Line" award, the highest award in the specialty food industry. After 15 years of creating shelf stable products, Catherine sold Tulocay (in 2008) and for the last couple of years has been developing and refining recipes of delicious, nutritious foods and is finally living her dream. Catherine Bergen and the Jacinto brothers collaborated to create C CUISINE, and they are very excited to bring to life C CASA, An Innovative Taqueria.

C CASA, An Innovative Taqueria is located at 610 First Street, Space 6 at the Oxbow Public Market, Napa, CA 94559 Ph: (707) 722-7700, [www.myccasa.com](http://www.myccasa.com). Hours of Operation: Sunday through Thursday from 11:00 a.m. to 8:00 p.m., and Friday & Saturday from 11:00 a.m. to 9:00 p.m.

Become a fan on Facebook and follow C CASA on Twitter to receive updated and current events, happening and promotions!

Facebook Link: <http://www.facebook.com/pages/Napa-CA/C-CASA-An-Innovative-Taqueria/108469305854096?ref=ts>

Twitter Link: [www.twitter.com/myccasa](http://www.twitter.com/myccasa)

### **About Oxbow Public Market**

Oxbow Public Market is located at 610 & 644 First Street, Napa, within the emerging Oxbow District of Napa and has become the local gathering place for great food and wine in the Napa Valley and downtown Napa. The 40,000 square foot marketplace, which includes a scenic outdoor deck with seating along the Napa River, features a diverse tenant mixture of local food vendors, artisan cafes and an organic produce outlet for local farms.

The Market is open 7 days a week and only closed on Thanksgiving, Christmas, and New Year's Day. Many tenants of Oxbow Public Market are open a minimum of 9:00 a.m. to 7:00 p.m. Sunday through Friday, with later hours on Tuesdays for Locals' Night and on Fridays and Saturdays. For more information, please visit [www.oxbowpublicmarket.com](http://www.oxbowpublicmarket.com) or call the market office at 707-226-6529.

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