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Dussini Mediterranean Bistro Selects New Executive Chef

*“Food Anthropologist” to Expand on Current Menu
to Add Favorite Dishes from Morocco, Africa, Middle East*

SAN DIEGO - Dussini Mediterranean Bistro, an upscale and intimate restaurant with a distinctive menu, has announced the selection of its new executive chef, Walter Manikowski.

Manikowski has a history of creating imaginative menus and award-winning recipes throughout his career, which he categorizes as food anthropology in a constant quest for new ideas based on historical achievements. He is a veteran of the nationally-recognized Vinifera Restaurant and Wine Bar, in Milwaukee, Wisconsin, the historic Hotel St Francis in Santa Fe, New Mexico, Villa du Parc Country Club and The Sea Lodge at La Jolla Shores.

“Our second year in the Gaslamp is off to a great start and we are looking forward to expanding our range of cuisine under Walter’s guidance,” said Carrie Richards, Dussini’s general manager. “His appreciation and understanding of the diverse flavors of cuisine all around the Mediterranean will create new dining adventures at Dussini, which already has one of the more imaginative menus in the Downtown and Gaslamp areas.”

During his time as executive chef at Vinifera, Manikowski elevated the restaurant to a critically acclaimed 3 ½ star, top 20 restaurant for three consecutive years. Manikowski was recognized by The Food Network and featured on their “The best of...” program for his contributions and accomplishments in providing delicious international flair at Vinifera. In addition to heading all culinary operations at the Hotel St. Francis in Santa Fe, Manikowski launched an exclusive wine pairings program for the hotel.

While in Santa Fe, Manikowski was an active member of the community, serving on the Santa Fe Wine and Chile Committee, and the Santa Fe Restaurant Association and hosting local charity events for organizations like Habitat for Humanity.

“It is important for fine restaurants to give back to the community,” explained Manikowski. His philanthropy is an excellent match for Dussini. Its business philosophy promotes active participation in community events and outreach to help others. In late 2005, Dussini provided over 1,400 meals for the Rescue Mission’s 50th Anniversary Christmas Banquet. And in its first year, Dussini contributed over \$10,000 to local San Diego causes. It provided auction items to the Diamond in the Rough Gala, sponsored by the Century Club of San Diego to benefit Monarch School and Pro Kids Golf.

Located at 275 5th Avenue, at 5th and K Street, Dussini resides in a historic brick building designed nearly a century ago by the famous San Diego architect, Irving Gill, whose work included the George W. Marston House and the first buildings for the Scripps Institute of Oceanography. All brickwork has been carefully crafted to match the existing walls, harkening back to the Gaslamp Quarter’s grittier warehouse days, early in the last century. The interior features three main levels joined by a three-story wine room, which rises from the restaurant’s lower level and up through the mezzanine floor. The high-ceilinged loft bar features a large granite U-shaped bar, and a spacious billiard area and an innovative fireplace.

Dussini is open for lunch daily from 11:30 a.m. to 2:30 p.m. Dinner is served from 5:30 to 10 p.m. Sunday through Thursday, on Fridays and Saturdays the restaurant stays open until 11. The loft bar and billiard room serves food and beverages daily from 11:30 a.m. to midnight on Sunday through Thursday and until 1 a.m. on Fridays and Saturdays.

“Guests enjoy the intimate feel, and friendly atmosphere in the upstairs bar and billiard room,” said Richards. “Walter will introduce new flavors to the Dussini menu and use his expertise to elevate the Dussini experience to new heights with expressive wine pairings and wine education, which appeals to both our loyal downtown clientele and visitors.”

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