



FOR IMMEDIATE RELEASE

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**WATCH THE LETTUCE FLY IN BEVERLY HILLS!**  
Greenleaf Gourmet Chopshop set to open on May 8th

On Thursday, May 8th, Greenleaf Gourmet Chopshop, a new concept in made-to-order salads, will hit Los Angeles. Located in the heart of Beverly Hills, Greenleaf Gourmet Chopshop is the ultimate fast-casual, healthy lifestyle restaurant experience. Upon entering the bright, airy space, guests will be welcomed by friendly, skilled chefs who will create custom-made chopped salads and wraps in an open-display kitchen using only the freshest, locally-grown vegetables, farm-raised proteins and a myriad of tasty toppings.

After working in various aspects of the restaurant and hospitality industry for the last six years, Chef/Owner Jonathan Rollo is thrilled about finally opening his first restaurant, one that truly reflects his style and passion. "I've always loved fresh, seasonal menus and am so excited to bring a lively, interactive new dining experience to Beverly Hills," stated Rollo. A native of Pasadena, California, chef/owner Jonathan Rollo attended the Le Cordon Bleu Cooking & Hospitality Institute of Chicago, and worked for such well-known companies as The Rosebud Group in Chicago, as well as The Walt Disney Studios and The Patina Group in Los Angeles.

In addition to made-to-order gourmet chopped salads and wraps, the menu at Greenleaf Gourmet Chopshop will feature Chef Jon's Specialty Salads. Original creations such as the Antioxidant Orchard, the El Chino and the Lemongrass Chicken Salads, will be joined by some twists on old favorites, such as his Kitchen Sink Cobb, Calnese Chicken and Mexplosion Salads.

Gourmet side dishes such as Golden Beets with Goat Cheese, Roasted White Truffle Potatoes, Green Lentil Salad, Szechuan Green Beans, Roasted Fennel with Sun dried Tomatoes and Tuscan White Beans with Fried Sage and Parmiggiano-Reggiano will also be available in the deli case. Additionally, an eclectic mix of boutique wines and local microbrews will be served at the restaurant.

In an effort to promote an environmentally friendly lifestyle, Greenleaf Gourmet Chopshop was built according to all the latest guidelines for eco-conscious restaurants, and will use only environmentally-conscious packaging, from ecotainer™ and Greenware™ cups, to potato-based utensils, polymer polylactide (PLA)-based containers, and recyclable and reusable bags.

Greenleaf Gourmet Chopshop is located at 9671 Wilshire Boulevard in Beverly Hills. Open daily from 11:00am-4:00pm, the restaurant will also feature take-out, delivery and catering services. Free public parking is available in nearby lots, as well as metered street parking. For more information, go to [www.greenleafchopshop.com](http://www.greenleafchopshop.com).

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