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You are invited to dine at Chef Dato's Table

The Progress Fund embraces economic development through fresh, local food

Latrobe, PA – July 20, 2010 – Chef Dato's Table, just opened, brings "farm-to-table" dining and an ever-changing, chef-driven menu to Westmoreland County. The project of David "Chef Dato" Kadagishvili and his wife, Kara, the new restaurant on Route 217, between Latrobe and Derry, promises to broaden the palates of local residents and tourists alike.

Chef Dato emigrated from the nation of Georgia, studied at New York's Culinary Institute of America, and worked in a variety of roles, including as executive sous chef at the former Mountain View Inn. Since 2007, the Kadagishvilis have operated Chef Dato's at Tin Lizzy, turning what had been a pizza place into a destination for fresh and unconventional food. They outgrew that location thanks to the popularity of Chef Dato's cooking and their desire to attract banquets, bus tours and other gatherings.

The concept of bringing fresh, local, unprocessed food to the table has been second nature to Chef Dato since he first started preparing dishes for others at age 13, and he's happy to share his passion. "He's trying to convey not just feeding you, but also showing you and teaching you about food," says Kara, and in doing so he's advancing "the whole movement toward knowing where your food comes from and how it's being prepared."

The Progress Fund specializes in financing and coaching rural tourism-oriented businesses, and its Produce Grown Here project is enhancing the local food industry. Advisors at the St. Vincent College Small Business Development Center told the Kadagishvilis about The Progress Fund. The financing allowed the Kadagishvilis to purchase and renovate a shuttered restaurant, get a liquor license and open up.

At Chef Dato's Table, everything is made "a la minute," and many ingredients, from blueberries to tomatoes and herbs, are locally grown. Chef Dato prepares the food personally and meets diners, ensuring they've had a great experience.

Chef Dato's Table features International Nights, at which guests can get their Chef Dato's International Culinary Passport stamped as they enjoy the food of Brazil, Australia, Thailand and other savory destinations. Trivia nights, fresh fish nights and Lunch 'n Learn sessions round out the schedule. Local art, for sale on consignment, is on display.

For directions or interviews, call (724) 853-3286, e-mail chefdato@hotmail.com, or check out www.chefdato.com.

For further information on The Progress Fund, call (724) 216-9160, or visit www.progressfund.org.

The Progress Fund is a vigorous non-profit loan fund that creates jobs and improves communities by providing entrepreneurial coaching and capital to small businesses in the travel & tourism industry. The Progress Fund serves 39 counties in Pennsylvania and the entire state of West Virginia. The Progress Fund was founded in 1997, and has made 259 loans totaling more than \$23.8 million to 164 enterprises, creating or preserving more than 1,820 jobs. The Progress Fund is an Equal Opportunity Lender. Discrimination is prohibited by Federal Law. Complaints of discrimination may be filed with the Secretary of Agriculture, Washington, DC 20250.