



Dear Bistro Patrons,

We pride ourselves in the quality of what we serve, and the quality of your experience. It is vital that each and every item coming into our kitchen is up to the highest possible standards, and that we are exceeding your expectations as we source, prepare and serve.

The U.S. Centers for Disease Control and Prevention (CDC) issued a recall of romaine lettuce harvested in the Yuma, Arizona growing region in April. Pre-cut lettuces from the zone were found to host potential diseases, and the CDC recommended no products from the area be consumed. The warning was issued industry-wide.

As soon as we found out about the recall, we sought direction from our trusted suppliers. We were assured that our facility utilizes no products from the Yuma, Arizona growing region. The lettuces in our menu items are unaffected by the recall and not included in the CDC advisory.

You can rest assured that we are sourcing our products from safe regions, and not utilizing any pre-cut lettuces in our restaurant and catering operations.

We hope this helps to ease your mind. Please know we welcome your questions, comments, and concerns, as well as any substitutions if you still prefer to avoid romaine lettuce all together. Food safety is important to us, and the welfare of you, our guests, is paramount.

For more information on the romaine recall, click [here](#).

Thank you,

**Cheyenne Galbraith**

**Executive Chef - Bistro on the Boulevard**



