



Planning & Economic Development Department

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PRESS RELEASE

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HAROLD & BELLE'S OPENS NEW RESTAURANT IN COMPTON **Restaurant will bring traditional Creole food to Gateway, South Bay and Harbor Regions.**

(COMPTON, CA) Harold & Belle's is set to open its newest restaurant in Compton, CA, **Monday, April 23, 2012 at 11:30 a.m.** and the public is invited to attend the Grand Opening and Ribbon Cutting Ceremony. Harold & Belle's *To Geaux* will be located at 855 West Victoria Boulevard and will serve the entire Gateway, South Bay and Harbor regions. The Compton location will be a quick service restaurant. The restaurant will operate five (5) days a week, Monday – Friday, 11:00 a.m. – 5:00 p.m., offering dine in, patio, take-out and catering services. Harold & Belle's *To Geaux* will also conduct a trial run breakfast menu once the operations are in full swing. The opening of the new restaurant marks a historical point for Ryan and Jessica Legaux, restaurant general managers and husband and wife team.

“My wife and I represent the third generation of restaurant proprietors in my family,” stated Legaux. “We worked diligently with City officials for about a year to scout an appropriate site and not make a rushed decision. Because the Compton restaurant is the first expansion within our chain, it is important that this new venture be successful. I am carrying on the legacy of my grandfather and father, and I know they would support and welcome the expansion in Compton.” Legaux offered, “The people of Compton, Carson, Long Beach and other neighboring communities can expect the same quality Harold & Belle's food and service but in a fast and casual environment.

Known for its exquisite Creole influenced cooking, Harold & Belle's *To Geaux*, will offer an array of Louisiana inspired signature dishes, including File Gumbo, Jambalaya, and Crawfish Etouffee. The restaurant will provide take-out, catering services and operate a mobile van for outdoor events.

Since 1969, Harold & Belle's has evolved into a destination place in Southern California, particularly for those who enjoy Creole cooking. Their reputation for offering fine cuisine, excellent customer service, and hearty meal portions have earned Harold & Belle's many awards, including **Best Ethnic Restaurant in 2006** from *Los Angeles Magazine* and the **Golden Restaurant** distinction from Southern California Restaurant Writers in 2005. Harold Legaux, Sr. initially conceived of a place where friends from New Orleans could



gather at the bar, talk of old times, shoot pool and socialize. When the helm of restaurant leadership was passed down to Harold Jr. in 1979, he saw an opportunity to enhance the restaurant experience by offering white linen table clothes and candle lights. Harold Jr., also focused on improving food quality and presentation and expanding the menu to include traditional Creole dishes.

The City played a major role in attracting the restaurant by scouting potential sites and by screening prospective employees. “We assisted the owners by prescreening applicants that matched the skill sets the owners were seeking”, according to Kimberly McKenzie, Director of Compton Careerlink. “There were a number of applicants interested in working for the restaurant due to its outstanding reputation and my staff and I were happy to assist.”

Interim City Manager, Bryan Batiste, thinks that patrons from all over the region will line up around the corner. “The restaurant’s location right off the Artesia Freeway (CA State Route 91) will provide easy access. This is just the type of sit down restaurant that many of our residents have requested. I take family and friends to the flagship restaurant on Jefferson Avenue and we have a pleasurable experience each time.”

Although the Compton restaurant will be smaller than the flagship restaurant, Christian Ferrell, restaurant manager, promises that the level of service and satisfaction will remain the same. “We have worked over 40 years to perfect the recipes, improve our customer service and enhance the menu. My goal is to please each customer that comes thru that door and to have them leave completely satisfied.”

Harold & Belle’s *To Geaux* restaurant is now open and the public is invited to attend the official Grand Opening and Ribbon Cutting Ceremony on **Monday, April 23, 2012 at 11:30 a.m.** The address to the restaurant is 855 West Victoria Boulevard, just two blocks south of the Artesia Freeway, at the corner of Wilmington Avenue and Victoria Boulevard.

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For more information on Harold & Belle’s, please visit the restaurant’s website at www.haroldandbellesrestaurant.com or call (310) 763-0295.

