



LARK CREEK® RESTAURANT GROUP

FOR: LARK CREEK RESTAURANT GROUP

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**LARK CREEK RESTAURANT GROUP ANNOUNCES PLANS FOR EXPANSION
WITH FOUR INNOVATIVE NEW RESTAURANTS OPENING IN 2010 AND 2011**

*Moreton Fig, Fish Story, an artisan pizzeria and The Grill by Lark Creek extend
Lark Creek Restaurant Group's reach into new markets*

SAN FRANCISCO, CA (March 9, 2010)—Led by co-founder, president and CEO Michael Dellar, Lark Creek Restaurant Group has been on the forefront of seasonal and local farm to table cuisine since 1989. Currently the Lark Creek Restaurant Group has 10 restaurants throughout Northern California and Las Vegas, Nevada and will grow the Company by opening four new restaurants in 2010 and 2011.

First on the horizon is **Moreton Fig** (pending name) at the University of Southern California in the spectacular new Ronald Tutor Campus Center, opening August 16, 2010. Named for the two towering century-old fig trees fronting the restaurant, the 8,000 square foot dining venue will not only be the University of Southern California's first contemporary table-service restaurant on campus, but one unique to college campuses nationally. Offering a seasonal and sustainable menu, Moreton Fig will provide Lark Creek Restaurant Group's philosophy of farm to table cuisine to USC Hospitality.

The second opening will be **Fish Story** in the new "Riverfront" development in downtown Napa, California in late Summer 2010. Fish Story will offer sustainably sourced fresh fish and shellfish in accordance with the Monterey Bay Aquarium Seafood Watch program guidelines, in addition to produce, meats, poultry and other products

from local artisans and producers. Based on the notion that everyone has a fish story to tell, the theme will carry throughout the restaurant, with guest-submitted photos of their fishing adventures and fish stories, a planned City pier out the back door in the Napa River where guests can dock their boats, live lobster and crab tanks and a 12-foot raw bar display. A 2000-bottle, glass-enclosed wine cellar will focus on Napa Valley white wines. Fish Story will also offer six to eight local wines on tap, along with house-brewed beer for drinking pleasure and as a key ingredient in the likes of *Beer Battered Pacific Cod*, *Fish n' Chips* and *Whole Belly Ipswich Clams*.

A new artisan pizzeria serving seasonal, Italian-influenced dishes, will open next in the fourth quarter of 2010 in a 3,500 square foot space in Westfield San Francisco Centre's Restaurant Collection Under the Dome, adjacent to the Group's LarkCreekSteak. Having recently participated in an intensive pizza workshop with Enzo Coccia in Naples, Italy, Vice President and Culinary Director Adrian Hoffman will direct the creation of Neopolitan pizzas for enjoyment in the restaurant or to take out, to serve the thousands of daily visitors and employees in the Centre.

Finally, Lark Creek Restaurant Group, along with D-Lew Enterprises, is scheduled to open **The Grill by Lark Creek** in February 2011 in the new Terminal 2 at San Francisco International Airport. The Grill by Lark Creek will offer iterations of Lark Creek classic dishes and a wide-ranging menu to please all guests with choices from sandwiches to sustainable seafood to steaks. The offerings will be designed with the airport passenger in mind – fresh, healthy and portion-appropriate. The Grill will feature an all-American wine list and full bar, and service will be cognizant of the traveler's need for speed without feeling rushed. In addition to table service for approximately 100 guests, The Grill will offer takeaway options.

"From simple renovations in our restaurants to completely reinventing The Lark Creek Inn as The Tavern at Lark Creek, the year of 2009 was all about building on a solid foundation and not resting on our laurels, even at a time when capital investment was generally frowned upon," says Dellar. "We look forward to continuing to grow Lark Creek Restaurant Group with our expansion into new concepts and new markets. Importantly, our four committed projects will create jobs for as many as 250 new employees. That is most gratifying in these challenging economic times."

In addition to the forthcoming restaurant openings, Lark Creek Restaurant Group is also a finalist in a proposal to open a Yankee Pier restaurant in Terminal 5 at Los Angeles International Airport in partnership with Arias and Crews of California. Scheduled for a 2012 opening, the airport commission will make its final decision by Fall 2010.

ABOUT LARK CREEK RESTAURANT GROUP

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting in 1989 with The Lark

Creek Inn and evolving into a portfolio of 10 restaurants, which today includes: One Market Restaurant and LarkCreekSteak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Bradley Ogden at Caesars Palace in Las Vegas; and now The Tavern at Lark Creek in Larkspur. Summer 2010 will see the opening of Moreton Fig in USC's Ronald Tutor Campus Center and Fish Story in Napa on the river. An artisan pizzeria will open in San Francisco in late Fall 2010 and in February 2011, The Grill by Lark Creek will open at San Francisco International Airport. For more information, please visit www.larkcreek.com.

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QUESTIONS? PLEASE CONTACT WAGSTAFF WORLDWIDE AT 415.274.2510