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Media Contact: Gina Zimmer, Restaurant Associates
212-613-5529, gzimmer@restaurantassociates.com

**ED BROWN APPOINTED
SENIOR VICE PRESIDENT OF FOOD AND BEVERAGE
FOR RESTAURANT ASSOCIATES**

*Award-Winning, Nationally Acclaimed Chef Joins in
New Management Position*

New York, September 23, 2010 -- Restaurant Associates is pleased to announce that Ed Brown, whose culinary talent has garnered international acclaim and star ratings from the *New York Times* and a coveted Michelin star, has joined the company as Senior Vice President of Food and Beverage, a newly created position.

Brown, a frequent guest on *NBC's Today Show*, *CBS's Morning Show*, and Food Network, as well as a 2010 competitor on *Iron Chef America*, was recently chef and owner of the New York City restaurant eighty one. Eighty one opened to rave reviews in 2008 and earned a Michelin Star two years in a row. Most recently, he partnered with Jeffrey Chodorow to open Ed's Chowder House which was listed in the 2010 Zagat Guide as one of "five big new anticipated projects of the year."

"Ed Brown is undisputedly one of America's leading chefs and we are thrilled to welcome him back to Restaurant Associates to lead our culinary charge," says Ed Sirhal, President. "His unparalleled experience is synonymous with culinary innovation, quality food and entrepreneurial spirit - all which mirror Restaurant Associates' mission, vision, and values." Dick Cattani, the company's CEO, adds, "Ed worked closely with Restaurant

Associates and our parent company, Compass Group, during the past year to bring innovative solutions to our clients. We look forward to having Ed on a full-time basis.”

For 14 years, Brown was the Executive Chef of The Sea Grill, formerly owned by Restaurant Associates. This award-winning eatery was one of Manhattan’s most popular seafood restaurants. *Esquire* called The Sea Grill “one of the best restaurants in the world,” and Brown “perhaps the most impressive talent in his field.”

Brown is the author of *The Modern Seafood Cook*, a comprehensive guide to buying and preparing seafood and fish. He has also contributed to other cookbooks, including the updated *Joy of Cooking* (Scribner, 1997), Chef Pierre Franey’s *60 Minute Gourmet* (Clarkson Potter, 2000) as well as other publications.

“It is an honor for me to lead Restaurant Associates’ talented culinary team in this newly created position,” says Brown. “I look forward to building upon their impressive traditions while bringing a fresh and inventive approach to our food.”

About Restaurant Associates

Restaurant Associates is recognized as the nation’s premier hospitality company, operating over 100 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in New York City, Boston, Hartford, Atlanta, Washington D.C., Philadelphia and Toronto. Restaurant Associates is a subsidiary of Compass Group, The Americas Division, the world’s leading foodservice organization.

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