

FOR IMMEDIATE RELEASE:

**Chef Romuald Feger Joins The St. Regis San Francisco**  
**As Executive Chef Overseeing Culinary Operations for the 260-Room**  
**Hotel and Vitrine Restaurant**

SAN FRANCISCO (July 15, 2009) – Toni Knorr, general manager of The St. Regis San Francisco, is pleased to announce the appointment of Chef Romuald Feger as executive chef. Feger most recently served as executive chef at The St. Regis Resort Bora Bora, where he oversaw all culinary operations for the resort and its three on-site restaurants, including Chef Jean-Georges Vongerichten’s Lagoon. Chef Feger will oversee cuisine at Vitrine restaurant – a 74-seat restaurant located on the fourth floor of The St. Regis San Francisco that offers full breakfast and lunch menus – as well as all in-room dining, custom fine-dining menus for gala events and personalized catering for St. Regis Residence owners. Feger’s career spans 15 years of haute cuisine experience and training in some of the world’s leading restaurants and hotels.

“It is a great privilege to welcome Chef Romuald Feger to The St. Regis San Francisco,” said Knorr. “Exceptional dining is clearly an integral part of the guest experience at The St. Regis San Francisco, and Chef Feger’s experience and passion for fine dining are second to none.”

“I am honored to join the esteemed St. Regis San Francisco culinary team,” said Feger. “My experience in kitchens all over the world has exposed me to a diverse range of flavors, ingredients and styles, and I look forward to applying my unique approach to the dining program at The St. Regis San Francisco, a hotel noted for its seasonal approach to cuisine in a city of sophisticated food enthusiasts.”

Romuald Feger most recently served as executive chef at The St. Regis Resort Bora Bora, where he worked under the tutelage of renowned Chef Jean-Georges Vongerichten to open the hotel’s signature restaurant, Lagoon, in 2006, when he was chef de cuisine. Feger began his career as an apprentice of Chef Michel Husser, owner of the Michelin two-starred Hôtel-

Restaurant Le Cerf in Marlenheim, in the Alsace region of France. Feger has a vast knowledge of Western cuisines – most notably French, Italian and Spanish – but is also well-versed in a great variety of ethnic culinary styles such as Japanese, Thai and Indian. Other assignments of Feger’s have included positions at Hôtel du Palais de la Méditerranée in Nice, France; Le Château du Domaine St. Martin in Vence, France, and Restaurant Le Cirque in New York. Feger holds an Advanced Culinary Diploma and Food and Beverage Diploma from the Apprentice Hotel School of Strasbourg in Alsace, France.

Since its opening in November 2005, The St. Regis San Francisco has been home to many of the city’s most prestigious galas, events and weddings. Under Chef Feger’s direction, the culinary team at The St. Regis will continue to customize menu offerings for each event, crafting menus based on the finest seasonal offerings and utilizing organic and sustainably farmed items whenever possible. All cuisine at The St. Regis San Francisco is prepared ‘à la minute.’ Featuring 12 special event rooms and meeting suites totaling 15,000 square feet and spanning three floors, as well as two outdoor terraces totaling 7,500 square feet, the hotel reflects a modern interpretation of St. Regis’ hallmark refined elegance, with rich textures and state of the art technology.

Vitrine restaurant features inspired breakfast and lunch offerings prepared using seasonal, local ingredients, and set in an elegant and light-filled dining room decorated in a sophisticated palette of sage green and white. Vitrine is open for breakfast Monday through Saturday until 10:30 a.m. and serves lunch from 11:30 a.m. until 2 p.m. On Sunday a brunch menu is offered until 2 p.m. Vitrine is also available for private events in the evening. Reservations are recommended and can be made at 415.284.4000.

The St. Regis San Francisco opened on November 1, 2005, introducing a new dimension of luxury and timeless elegance to the city of San Francisco. The 40-story landmark building, designed by Skidmore, Owings & Merrill, includes 102 private residences rising 19 floors above the 260-room St. Regis Hotel. From legendary butler service, “anticipatory” guest care and impeccable staff training to the signature Remède Spa, luxurious amenities and interior design by Yabu Pushelberg of Toronto, The St. Regis San Francisco delivers an unmatched guest experience. The St. Regis San Francisco is located at 125 Third Street. Telephone: 415.284.4000. Web site: { [HYPERLINK "http://www.stregissanfrancisco.com"](http://www.stregissanfrancisco.com) }.

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