

FOR IMMEDIATE RELEASE:

Orlando Pagan Joins Ame Restaurant as Executive Chef

Ame to Launch Spring Menu on March 5, Showcasing Seasonal Additions

Alongside Ame Signature Dishes

SAN FRANCISCO (March 1, 2010) – Lissa Doumani and Hiro Sone, co-owners of Ame Restaurant at The St. Regis San Francisco, are pleased to announce the appointment of Orlando Pagan to the position of executive chef. The restaurant – which opened on November 1, 2005 and has been awarded a coveted Michelin star for three consecutive years – is the husband-and-wife team’s first venture in San Francisco following their success with Terra Restaurant in St. Helena in the heart of Napa Valley wine country. Ame is operated and managed under the direction of Sone, who oversees the culinary operations, and Doumani, who is responsible for the overall direction and tone of the restaurant as well as overseeing the pastry team.

Pagan has worked in renowned San Francisco restaurants for the past five years, including Restaurant Gary Danko, Ducca Restaurant, and most recently, as executive chef at Silks Restaurant. Pagan, a native of Puerto Rico, began his career at the Westin Rio Mar in Rio Grande, Puerto Rico, and worked as a chef and chef instructor in Puerto Rico and Miami – including two years at the acclaimed Bizcaya Grill at the Ritz-Carlton Coconut Grove – before moving west in 2005.

“Chef Pagan will be a huge asset to Ame’s culinary team. He has been working behind the scenes with Hiro since late 2009, becoming immersed in the vision behind Ame and in our approach to food,” said Doumani. “Chef Pagan brings a great deal of enthusiasm and passion to Ame, as well as extremely valuable bi-coastal experience at restaurants with an international flair.”

“I am thrilled to join the esteemed Ame culinary team,” said Pagan. “Hiro Sone and Lissa Doumani are culinary visionaries and pioneers of seasonal New American cuisine. I am learning from the best and look forward to being a part of the restaurant’s continued success.”

Under the guidance of Sone, together with influence from Pagan, Ame will launch its Spring 2010 menu on March 5, showcasing new, seasonal items alongside the signature dishes for which Ame has become famous.

Ame offers a relaxed yet elegant dining experience. Guests are welcomed to the intimate, L-shaped dining room by rich mesquite wood floors and striking surroundings. The interior of the restaurant includes a custom-designed sashimi bar, a stunning red wall, and the restaurant's signature "red table," a five-foot square table that seats eight.

From the sashimi bar, guests will find unique raw treatments, as well as signature dishes such as Tempura Poke and Lissa's Staff Meal, in addition to a selection of seasonal appetizers.

Ame Restaurant is located at 689 Mission Street at the corner of Third and Mission streets, within The St. Regis, San Francisco. Contact Ame by phone at 415.284.4040 or via the Web at www.amerestaurant.com.

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Media contacts: Julie Jarratt, Glodow Nead Communications, 415-394-6500