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SEASONS 52 WINS 2007 MENUMASTERS AWARD FROM NATION'S RESTAURANT NEWS

–Executive Chef and Director of Culinary Development Clifford Pleau named Chef/Innovator–

ORLANDO (May 21, 2007) – Seasons 52, the fresh grill and wine bar known for its award-winning wine list and seasonally inspired menu, received a MenuMasters Award from *Nation's Restaurant News*, naming Executive Chef and Director of Culinary Development Clifford Pleau Chef/Innovator of 2007.

“Cliff is passionate about using only premium, seasonal ingredients and has been integral in developing menus that reflect these qualities,” said Stephen Judge, president of Seasons 52. “We’re thrilled that the industry has recognized his immense talent and honored him with this esteemed acknowledgement as a trend leader.”

Pleau accepted the award in a ceremony on May 19, 2007 in Chicago. Sponsored by Ventura Foods LLC, the 2007 MenuMasters Awards recognizes excellence in foodservice research and development and are selected by the editors of *Nation's Restaurant News* with input from a MenuMasters advisory board.

About Clifford Pleau

Pleau, creator of Seasons 52’s unique cooking style, played an integral part in the launch of the concept as well as its growth over the past four years. He developed a distinctive way to prepare great tasting, flavorful food that also happens to be good for you. Pleau takes a fresh approach to developing the menu stating that you should “let the product do the work” by using only high-quality, seasonal ingredients. After all, “Nothing ripens like the sun,” he says.

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This philosophy inspired the creation of Seasons 52's seasonally inspired menu using fresh ingredients and rustic cooking techniques to ensure that every item delivers maximum flavor with fewer calories. Whether in the restaurant or at home, Pleau adheres to the same philosophies in using the freshest ingredients and cooking techniques that allow the vibrant colors and natural flavors of the food shine through.

With more than 20 years of culinary experience, Pleau has worked at the world's top restaurants and companies, including Ritz-Carlton, SBM Hotel Group in Monte Carlo, Claremont Resort in Berkeley, CA, Boca Raton Hotel & Club in FL and Mayfair Regent Hotel in Chicago. In 1991, he was part of the opening team of the Disneyland Hotel in Paris. When he left Euro Disney, Pleau went to work at Bradley Ogden's Lark Creek Inn in Marin County, CA and then returned to Orlando to help create the award-winning California Grill at Disney World.

About Seasons 52

Seasons 52 has two restaurants in Atlanta, located by the Perimeter Mall and in Buckhead, and five restaurants in Florida – Orlando, the Orlando suburb Altamonte Springs, Fort Lauderdale, Palm Beach Gardens and Boca Raton. Seasons 52 is owned by one of the nation's most respected casual dining companies, Darden Restaurants, Inc. (NYSE: DRI) of Orlando, FL. For more information, visit www.seasons52.com.

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