



NEWS
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Seasons 52 to Open in King of Prussia on March 29 Bringing New Flavor to the Region's Dining Landscape

Orlando, FL (March 2, 2010) – Seasons 52, the popular fresh grill and wine bar restaurant, will open its newest location at the King of Prussia Mall in King of Prussia, Pennsylvania on Monday, March 29th. The new location is set to expand Seasons 52's forward-thinking, fresh concept and sophisticated dining experience to the region's residents and visitors. Seasons 52 opened its first northeast location in Cherry Hill, New Jersey in March 2009 and it has become a top destination on the region's dining landscape.

"We believe that Seasons 52 is a perfect match for King of Prussia and suburban Philadelphia," said Brian Grossman, Managing Partner, Seasons 52 King of Prussia. "Guests are sure to enjoy the warm and welcoming atmosphere, our fresh, seasonally-inspired cuisine topped off by award-winning mini indulgences, live music nightly in our piano bar and an adventurous international selection of 100 wines with 60 by the glass."

Seasons 52 serves wonderful-tasting, highly-satisfying meals prepared using rustic cooking techniques such as grilling or roasting over open fires to enhance the flavor of each dish. Every week of the year as different foods reach their seasonal peak of taste, Seasons 52 seeks out the best, market-fresh products such as vine-ripened heirloom tomatoes in summer, crisp apples in autumn, hearty root vegetables in winter and tender asparagus in spring. Each meal is nutritionally balanced to include the highest quality lean meats and seafood, good carbs and beneficial oils such as extra virgin olive oil.

"Our focus at Seasons 52 is to provide our guests with a casually sophisticated dining experience, highlighted by sensational food that also happens to be good for you – complemented by an adventurous international wine list," says Anne Moriarta, Executive Chef Partner, Seasons 52 King of Prussia.

Menu highlights include:

Year Round Favorites – Cedar Plank Atlantic Salmon, Grilled Rack of New Zealand Lamb, Caramelized Sea Scallops and Char Crust Filet Mignon

Seasonal Specialties – Chicken Tortilla Soup, Artichoke & Goat Cheese Flatbread, New Zealand Venison Chop and Blackened Mahi-Mahi

Lunch Selections – Spicy Chicken Chile Relleno, Mediterranean Shrimp Salad, BBQ Grilled Chicken Salad and Oak-fired Western Buffalo Burger

Award-Winning Mini Indulgences – Perfectly portioned servings of Key Lime Pie, Pecan Pie with Vanilla Mousse, Mocha Macchiato, Old-Fashioned Carrot Cake, Rocky Road with Belgian Chocolate, Mango Cheesecake, Market Fresh Fruit and Chocolate Peanut Butter Mousse

Seasons 52 also offers complimentary valet parking. To make reservations, please call (610) 992-1152 or visit Seasons52.com.

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About Seasons 52

Seasons 52 is a unique restaurant concept that meets the taste expectations of today's culinary savvy adults. The menu is orchestrated by award-winning chef Clifford Pleau and is inspired by the seasons and the fresh appeal of the farmer's market... 52 weeks a year. The award-winning wine list which is created and developed by Master Sommelier George Miliotes, the 152nd master sommelier in the world, is consistently praised for its adventurous international selection of 100 wines, including 60 offered by the glass. The casually sophisticated dining ambience typifies the up-market restaurant segment, which is outpacing the growth of other restaurant industry segments.

Seasons 52 debuted in 2003 and currently operates locations in Florida, Georgia and New Jersey. For more information, visit www.seasons52.com.

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Please Note: A full menu, wine list and photos are available upon request.