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**FACT SHEET**

**Concept:**

**Seasons 52** is a casually sophisticated fresh grill and wine bar with four primary features:

1. Seasonally inspired menus that reflect the freshest products available . . . 52 weeks a year;
2. Adventurous international wine list with 100 wines, 60 offered by the glass;
3. A casually sophisticated adult environment; and
4. Live entertainment nightly in the piano bar.

**What's in a name:**

The name **Seasons 52** refers to the fact that every week of the year the restaurant menu features the freshest, best-tasting items available, changing to take advantage of each season's bounty.

The emphasis at **Seasons 52** is on serving terrific-tasting, highly-satisfying meals which are prepared using rustic cooking techniques such as grilling or roasting over open fires to enhance the natural flavors of every dish.

**Menu examples:**

Appetizers

- *Caramelized Crab & Shrimp Stuffed Mushrooms* with roasted garlic and Parmesan cheese
- *Garlic Chicken Flatbread* with balsamic red onions, roasted red peppers and mozzarella cheese
- *Housemade Sonoma Goat Cheese Ravioli* with roasted garlic and sweet basil in a light tomato broth

Entrées

- *Cedar Plank Salmon* with whole roasted sweet carrots, fresh asparagus and red bliss potatoes
- *Wood-Roasted Pork Tenderloin* with soft corn polenta, fresh leaf spinach, cremini mushrooms and sherry glaze
- *Caramelized Sea Scallops* grilled and served with roasted asparagus & sundried tomato pearl pasta

Mini Indulgences – Seasons 52, creator and founder of the award-winning Mini Indulgences offers individual servings of nine classic desserts including *Key Lime Pie*, *Old Fashioned Carrot Cake*, *Rocky Road* and *Pecan Pie*. Available individually or to share as a "dessert flight."

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<b>Wine list:</b>	<b>Seasons 52</b> offers a <i>Wine Spectator</i> award-winning international wine list with over 100 selections, over 60 of which are available by the glass. Similar to the menu, the wine list also evolves with each season to bring you the best seasonal offerings from around the globe.  Guests can enjoy familiar favorites such as Cakebread Chardonnay and Markham Petite Syrah as well as adventurous, international selections including De Toren Fusion V from South Africa and Selbach Oster Kabinett Riesling from Germany.
<b>Event capabilities:</b>	With private dining rooms, full service amenities and dedicated planners, Seasons 52 offers the perfect setting for private and semi-private events. For more information on Group and Event Dining, menu options and room layouts, visit <a href="http://www.seasons52.com">www.seasons52.com</a> .
<b>Design &amp; décor:</b>	The restaurant features a warm contemporary design with soft lighting, rich colors, lush greenery and accents of wood and stone, creating an air of casual sophistication. There's also a piano bar featuring live entertainment nightly.
<b>Hours:</b>	Open daily for lunch and dinner. Hours vary by location.
<b>Locations:</b>	<b>Florida</b> — Orlando, Altamonte Springs, Ft. Lauderdale, Palm Beach Gardens, Boca Raton <b>Atlanta, GA</b> — Perimeter Mall, Buckhead <b>New Jersey</b> — Cherry Hill <b>Opening Spring 2010</b> — Tampa, FL; King of Prussia, PA; Schaumburg, IL
<b>Employees:</b>	Approximately 100 employees per restaurant
<b>Seating:</b>	Approximately 250 per restaurant
<b>Reservations:</b>	Reservations welcomed at <a href="http://www.seasons52.com">www.seasons52.com</a> .
<b>Web Site:</b>	<a href="http://www.seasons52.com">www.seasons52.com</a> .

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