



For more information:
Erin Hunt
415-359-0559
erin@erinhunt.com

Diana Gil-Osorio
415-728-5803
diana@ellipsespr.com

**CELEBRATED CHEF MICHAEL MINA HONORS A TIMELESS SAN FRANCISCO
TRADITION WITH THE LAUNCH OF HIS FIRST-EVER BAR CONCEPT**

Classic Cocktail Lounge with a Modern Twist Brings a Stylish Meeting Place Back to the
Heart of San Francisco's Union Square

SAN FRANCISCO – April 23, 2008 – For decades, the words “Meet me at the Clock” were an established part of San Francisco social tradition for visitors and residents alike. This summer, that tradition will be revived with the launch of Michael Mina’s first-ever cocktail lounge, **CLOCK BAR**, in the lobby of San Francisco’s historic Westin St. Francis hotel.

With **CLOCK BAR**, Union Square will again have a stylish, welcoming rendezvous spot, presented in a cocktail venue that combines the classic sophistication of old-world San Francisco with an updated, chic modernity presented with an intimacy and warmth that truly captures the conviviality of the city.

“I’m thrilled to have the chance to create and launch my first cocktail bar concept in San Francisco,” states Michael Mina. “This is a city that played a key role in the establishment of the American Bar and classic cocktail tradition, and one that is very much at the forefront of creativity and innovation behind the bar today. **CLOCK BAR** is an exciting opportunity to bring back a bit of that history.”

Consistent with all Michael Mina venues, **CLOCK BAR** will showcase the highest quality food and beverage. As a cocktail venue, the featured star of **CLOCK BAR** will be consistently creative, fresh, handcrafted cocktails – presented in an easy, approachable way that will appeal to all palates. The concept for cuisine represents an evolution of “finger food,” a menu reflecting modern day twists on traditional lounge favorites.

“In creating the bar concept and cocktail menu, our goal is to provide our guests with a memorable cocktail experience – one that reflects our passion for making well-crafted beverages without overwhelming our guests,” explains Mina Group Beverage Director, Noah Ellis. “The end-result is an accessible, creative and well-thought out cocktail list – and overall experience – that each of our guests will enjoy.”

(more)

With CLOCK BAR's food menu, Michael Mina has created an array of dishes reflecting the signature style, creativity and dedication to quality for which he is renowned – but presented to guests with a sense of fun and whimsy. Small plates will encourage guests to share, engage and enjoy, mirroring the warmth and convivial ambiance of the venue. Cocktail and food pairings will be designed by the chef on a regular basis, highlighting seasonal ingredients and trends, as well as featured cocktails and spirits.

Michael Mina's CLOCK BAR is scheduled to open in summer of 2008, with a convenient location in the lobby of The Westin St. Francis hotel, in the heart of Union Square at 335 Powell Street, San Francisco. CLOCK BAR will be an easy gateway to the best the city has to offer – top dining destinations, shopping, theatre and music.

About Mina Group LLC

Mina Group LLC is a San Francisco-based restaurant management company specializing in operating upscale, innovative restaurant concepts. Founder and CEO, Michael Mina, was honored as Best San Francisco Chef 2005 by San Francisco Magazine and Best California Chef 2002 by the James Beard Foundation.

Mina Group began operations in 2002 and currently operates the following restaurants: MICHAEL MINA at the Westin St. Francis in San Francisco; NOBHILL and SEABLUE at MGM Grand in Las Vegas; STRIPSTEAK at Mandalay Bay in Las Vegas; MICHAEL MINA Bellagio at Bellagio in Las Vegas; ARCADIA in San Jose; STONEHILL TAVERN at the St. Regis Monarch Beach in Dana Point; SEABLUE Borgata in Atlantic City; SALTWATER and BOURBON STEAK at MGM Grand in Detroit; BOURBON STEAK at the Fairmont Scottsdale Princess in Scottsdale; BOURBON STEAK at the Fairmont Turnberry Isle Resort in Miami and NEMI in Mexico City.

Plans are underway for multiple openings in 2008, 2009, 2010.

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