

**THE WESTIN**  
ST. FRANCIS  
SAN FRANCISCO  
ON UNION SQUARE

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**FOOD & BEVERAGE  
FACT SHEET**

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Boasting a tantalizing collection of four premier San Francisco restaurants and bars, dining remains a legendary experience at The Westin St. Francis on Union Square. From casual breakfasts, to business lunches and refined dinners, The Westin St. Francis can satisfy the most refined palates.

**LOCATION:** Union Square, 335 Powell Street (Between Post & Geary), San Francisco, CA 94102

**MAIN PHONE NUMBER:** (415) 397-7000

**- DINING OUTLETS -**

**THE OAK ROOM RESTAURANT**

This beautiful, wood-paneled room opened with great fanfare in 1913 as the Men's Bar, celebrating the completion of the final wing of the Main Building. They say that history repeats itself and there is no better evidence than in this beautiful, ever-changing dining room which is a testimonial to the historic Westin St. Francis, our loyal guests and patrons and to the great city of San Francisco. The historic Oak Room Restaurant serves a full menu of American favorites with international flavors for breakfast, lunch and dinner. Menus include Westin Kids Club items for children under 12, and "Smart Dining" selections that are higher in protein and lower in sodium and fat. Located in the Landmark Building.

- Breakfast: 6:30 a.m. - 10:30 a.m. Monday-Friday
- Breakfast: 6:30 a.m.- 11:30 a.m. Saturday & Sunday
- Lunch 12 p.m. - 2 p.m.
- Dinner: 5 p.m. - 10 p.m.

**CARUSO'S**

Located in the Tower Lobby, Caruso's offers specialty coffee drinks, homemade pastries, wines by the glass, panini sandwiches, salads and a full bar.

- Breakfast served from 6 a.m. - 11:30 a.m. daily
- Lunch served from 11:30 a.m. - 2:30 p.m. daily
- Cocktails & Appetizers served 1 p.m. - 8 p.m. daily
- Dinner served from 2:30 p.m. - 8 p.m. daily

## **CLOCK BAR**

The quintessential San Francisco meeting place, CLOCK BAR is the only San Francisco cocktail lounge created by Michelin Star Chef Michael Mina. CLOCK BAR's cocktail program focuses on fresh produce and premium spirits. Inspired by the classics and motivated by the seasons, the cocktails rotate to highlight ingredients at the peak of freshness. CLOCK BAR's Tipple List showcases the best cocktail creations from both past and present bartenders. Additionally, guests have access to the complete BOURBON STEAK wine list. Cocktails and Daily Punches from \$10, Beers starting at \$8. Bar Snacks \$5 - \$25. Located in the Landmark Building.

- Open daily 4 p.m. – 2 a.m.
- Food service available:
  - 4 p.m. – 10 p.m. Sunday through Thursday
  - 4 p.m. – 11 p.m. Friday and Saturday

## **BOURBON STEAK**

BOURBON STEAK is the quintessential steakhouse. The seasonal menu showcases local ingredients from Northern California's finest purveyors of meats, seafood and produce. Serving up steakhouse classics with Chef Michael Mina's contemporary influence, the menu presents seasonal, regionally influenced dishes offering a connection to the community with ingredients sourced from local farms and purveyors. Signature dishes include the Porterhouse, Maine Lobster Pot Pie, and Duck Fat French Fries. Prior to roasting, all meats are first butter poached in Mina's signature style, then roasted to deliver mouthwatering tenderness. A bourbon-driven beverage program is impressive but doesn't exclude – here you'll find a plethora of options when it comes to wine, cocktail and spirit. Appetizers: \$16 - \$22, Entrees from \$32. Located in the Landmark Building.

Dinner Only:

- Sunday-Thursday 5:30 p.m. - 10 p.m.
- Friday & Saturday 5:30 p.m. - 10:30 p.m.

## **- CHEFS -**

### **Bernd Liebergesell, Executive Chef, C.E.C., and Food and Beverage Director**

Chef Liebergesell began his career in Johannesburg, South Africa, after attending Hotel School in Frankfurt at the age of 14. In his 30 plus years with Westin Hotels and Resorts he has worked in Hawaii, Houston, Denver, Pittsburgh and the Bay Area. He has won six prestigious medals in culinary competitions and has been voted Chef of the Year of the Pacific Coast by the American Culinary Federation. He has also won the Inspirational Award from Westin, and the "Antonine Careme" Medal from the Chef's Association of the Pacific Coast. During his career at the landmark Westin St. Francis, Chef Liebergesell has crafted menus for royalty, presidents and many high profile celebrities including President Barak Obama, Queen Elizabeth, former President Clinton and Secretary of State Hillary Rodham Clinton. He recently won the California Hotel's & Lodging Association's Stars of the Industry Award for Outstanding Manager of the Year 2012.

### **Thomas H. Rimpel, Chef de Cuisine**

Being born in the U.S. and raised in Germany has enabled Chef Rimpel to appreciate cultural differences and incorporate them in his creations. He attended culinary school in Hamburg,

where he perfected his knowledge of classical European cuisine. He describes going from that beginning to preparing a much-praised dinner for 1,200 in honor of George W. Bush as a "miracle" --- which he now considers just another part of his job. Over the years, Chef Rimpel has created such miracles for Bob Hope, Don Johnson, the Queen of England, Ronald Reagan, and Jimmy Carter. With a raging passion for food, what does he consider his specialty? "Changing our menus as the seasons change." he explains. Which is perhaps one reason why he created the first seasonal banquet menu in San Francisco, and why he loves trying out new dishes on his friends.

### **Jean-François Houdré, Executive Pastry Chef**

Born in the Southwest region of France into a family business of Boulanger-Pâtissier, Jean François was inspired to become a Pâtissier by his father. He has fond memories working with his father in the family owned pastry shop where everything was created from scratch. At the age of 21, Jean François began working in Southern California for the Vie de France Corporation. He has also worked for The Ritz Carlton, Le Meridien and the Sutton Place Hotel in Newport Beach, where he participated in many Chaines des Rôtisseurs and Tôte Blanche events. Jean François always had a close connection with French Pâtisserie and he continues to educate himself by studying at l'Ecole de la Pâtisserie Lenôte. He is always searching for the latest flavor combination but always respecting the French tradition of creating pastries.

### **Mel Fogata, Executive Sous Chef**

"Keep it simple and let the ingredients speak for themselves" is the cooking philosophy of The Westin St. Francis Executive Sous Chef, Mel Fogata, who joined the culinary team in the summer of 2012. Born and raised in Honolulu until the age of 15 when his family moved to Philadelphia, Fogata brings a wealth of culinary experience garnered from working with some of the country's top Chefs. He attended culinary school at The Restaurant School at Walnut Hill College in Philadelphia. He began his culinary career in 1996 as an extern under James Beard award winning Chef Jean-Marie Lacroix at the Fountain Restaurant in the Four Seasons Hotel, and then was chosen to be part of the Sous Chef team to open Lacroix at the Rittenhouse in the Rittenhouse Hotel, which garnered "Best New Restaurant" by *Esquire Magazine* in 2003. Fogata gained extensive experience incorporating Vietnamese and Chinese flavors with French plating techniques as the Sous Chef to James Beard nominated Chef Kiong Bahn at Philadelphia's 20 Manning Grill. He has also worked for several premier hotels in Philadelphia including Loews, Sofitel and Park Hyatt. Most recently, he was the Executive Sous Chef at The Westin La Paloma in Tucson.

### **Michael Mina, Chef & Founder of Mina Group**

Born in Cairo, Egypt and raised in Ellensburg, Washington, Mina has had a love affair with the kitchen, creating memorable dining experiences for guests from a very early age. Mina's epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park. Throughout the course of his career, Mina has been honored with numerous accolades, including the Michelin one-star award and San Francisco Chronicle's four star award for MICHAEL MINA in San Francisco, Michelin's one-star award for MICHAEL MINA Bellagio in Las Vegas as well as induction into the American Gaming Association's Hall of Fame in 2007. Mina's culinary and business vision led to the founding of his company, Mina Group, with partner Andre Agassi, in 2002. Operating since 2002, Mina Group currently manages 26 concepts including MICHAEL MINA in San Francisco (*Esquire Magazine's* Restaurant of the Year 2011); BOURBON STEAK and CLOCK BAR at The Westin St. Francis on Union Square in San Francisco; RN74 at Millennium Tower in San Francisco and RN74 at the Joshua Green Building in Seattle; PABU

and THE RAMEN BAR at 101 California in San Francisco; BOURBON STEAK, BOURBON PUB and Michael Mina's Tailgate at Levi's Stadium in Santa Clara; STRIPSTEAK at Mandalay Bay in Las Vegas; MICHAEL MINA Bellagio at Bellagio in Las Vegas; BARDOT BRASSERIE at Aria Resort & Casino in Las Vegas; MICHAEL MINA 74 and STRIPSTEAK at Fontainebleau Miami Beach; Locale Market and FarmTable Kitchen at Sundial St. Petersburg in Florida; and THE HANDLE BAR in Jackson Hole.

#### **ABOUT THE WESTIN ST. FRANCIS**

Opened more than a century ago on March 21, 1904, The Westin St. Francis still today maintains its preeminence as San Francisco's center of social, theatrical and business life. Renowned for luxury accommodations and excellent service, The Westin St. Francis continues to preserve its rich history and elegance while enhancing the guest experience with fresh, innovative concepts. The only hotel located on San Francisco's famous Union Square, The Westin St. Francis is just steps from world class shopping, dining, theatres and art galleries. For reservations and more information, call (415) 397-7000, toll free (800) 917-7458 or visit [www.westinstitfrancis.com](http://www.westinstitfrancis.com).

#### **About Starwood Hotels & Resorts Worldwide, Inc.**

Starwood Hotels & Resorts Worldwide, Inc. is one of the leading hotel and leisure companies in the world with more than 1,200 properties in some 100 countries and over 180,000 employees at its owned and managed properties. Starwood is a fully integrated owner, operator and franchisor of hotels, resorts and residences with the following internationally renowned brands: St. Regis®, The Luxury Collection®, W®, Westin®, Le Méridien®, Sheraton®, Four Points® by Sheraton, Aloft®, and Element®. The Company boasts one of the industry's leading loyalty programs, Starwood Preferred Guest (SPG®), allowing members to earn and redeem points for room stays, room upgrades and flights, with no blackout dates. Starwood also owns Starwood Vacation Ownership, Inc., a premier provider of world-class vacation experiences through villa-style resorts and privileged access to Starwood brands. For more information, please visit [www.starwoodhotels.com](http://www.starwoodhotels.com).

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Photography available upon request.

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