"UNDER CONSTRUCTION"

FACT SHEET

| CHEF/PROPRIETOR: | Thomas Keller | |
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| CHEF DE CUISINE: | David Breeden | |
| GENERAL MANAGER: | Michael Minnillo | |
| ADDRESS: | 6640 Washington Street Yountville, CA 94599 | |
| WEBSITE: | www.thomaskeller.com/frenchlaundry | |
| HOURS OF OPERATION: | Dinner reservations are available from 5:30 p.m. to 9:15 p.m. and lunch reservations from 11:00 a.m. to 1:00 p.m. | |
| RESERVATIONS: | Reservations are taken two months to the calendar date and can be made daily by calling our reservationists between 10:00 a.m. and 5:30 p.m. at (707) 944-2380. | |
| MENU PRICE: | \$295.00 per person, service included | |
| WHEELCHAIR ACCESSIBLE: | Yes | |
| PARKING: | Street parking | |
| ABOUT THE FRENCH LAUNDRY: | Opened in 1994, The French Laundry is Thomas Keller's world- renowned, three-starred <i>Michelin</i> restaurant, which has been highly regarded as one of the best restaurants in world for the past 20 years. | |
| | Chef's daily nine-course tasting menu and a nine-course vegetable tasting menu are artfully crafted using classic French technique and the finest quality ingredients available. The restaurant's beverage program is also highly regarded, consisting of an expansive wine list made up of selections from the worlds' best and most distinctive producers. The Spirits program, curated by Chef himself, includes the world's most fine and rare bottlings. | |
| | The French Laundry is a member of French-based associated Relais & Chateaux, Relais Gourmands and Traditions & Qualité organizations recognized for their dedication to maintaining the highest international standards for hospitality and culinary excellence. | |
| ABOUT TEMP KITCHEN: | During construction of the new TFL kitchen, Envelope A+D conceived of using shipping containers as modular units for a temporary kitchen in the restaurant's former courtyard, allowing for service to resume and maintain the restaurant's important contribution to Yountville's tourist-driven economy. | |

Tim Harrison, Chef Keller's kitchen designer-of-record for the past 20 years, designed and adapted the temporary space as a recreation of the former French Laundry kitchen complete with its five stars mounted hood.

| THE FRENCH LAUNDRY'S NEW KITCHEN DESIGN & LANDSCAPE ARCHITECT: | Snøhetta |
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| EXECUTIVE ARCHITECT: | Envelope A+D |
| KITCHEN DESIGNER: | Harrison, Koellner LLC |
| CONSTRUCTION MGR: | Wright Contracting |
| SUPPLIERS: Local Horticulture Specialist: Acoustician: Construction Manager: Ceiling Manufacturer: Solar Panels: Walls, flooring and countertops: Fuel cell technology: Moltini suites: Commercial ranges: Ventilated ceiling systems: | Terremoto Arup Wright Contracting Kreysler & Associates NRG Dekton by Cosentino Bloom Energy Electrolux Hestan Commercial Halton Americas |
| FACEBOOK HANDLE: | @frenchlaundry |
| TWITTER HANDLE: | @_tfl_ |
| INSTAGRAM: | @_tfl_ |
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