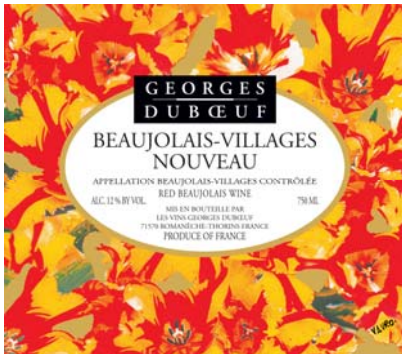




FOR IMMEDIATE RELEASE



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ROUGE IS THE COLOR OF BEAUJOLAIS NOUVEAU WEEKEND!

**CHEF ROLAND PASSOT UNCORKS THE
2008 GEORGES DUBOEUF BEAUJOLAIS NOUVEAU AT THE LEFT BANK BRASSERIE (SAN
MATEO) IN CLASSIC STYLE AND KICKS OFF A WEEKEND OF PARISIAN-STYLE FUN**

(San Mateo, CA) On **Thursday, November 20 at 6:30 pm**, in celebration of the release of 2008 Georges Duboeuf Beaujolais Nouveau – and mirroring celebratory release events happening around the country – acclaimed Bay Area French Chef Roland Passot (Left Bank Brasseries, La Folie) will deliver an inaugural case of 2008 Georges Duboeuf Beaujolais Nouveau via vintage hot red fire truck to the Left Bank – the Left Bank Brasserie in San Mateo, that is, at 1100 Park Place (near Bay Meadows)! Accompanied by Liam Mayclem, Host/Producer of “**Eye on the Bay**” on CBS 5 (KPIX), firefighters from San Mateo’s Station 21 and festive can-can girls, the arrival of the new Georges Duboeuf Beaujolais Nouveau will kick off a weekend of Moulin Rouge-style entertainment that will help benefit the Muscular Dystrophy Association.

From **Thursday, November 20 through Saturday, November 22**, the Left Bank Brasserie, San Mateo, will feature a Beaujolais-inspired menu from award-winning chef, Chris Joslyn (in addition to the nightly dinner menu); a bar transformed into a lively Moulin Rouge – complete with can-can girls swinging, dancing and grape-stomping to celebrate the new Georges Duboeuf Beaujolais Nouveau harvest; live bands; strolling accordionists; artists and more. The bar’s Happy Hour will extend from 3:00 pm until closing over the three days of celebration. The festivities will culminate on Saturday with a “Wine Down” party where the guest of honor, the 2008 Georges Duboeuf Beaujolais Nouveau, will drop by \$2 each hour until closing. Raffle tickets will be sold throughout the weekend to help benefit the Firefighters’ Association’s fundraising efforts on behalf of Muscular Dystrophy. Featured prizes to include 49’ers and Sharks tickets, a French dinner for four, assorted gift baskets, and more.

(more)

Page 2/Beaujolais Nouveau at Left Bank Brasserie, San Mateo

From the Beaujolais Kitchen

For the weekend, Left Bank (San Mateo) Executive Chef Chris Joslyn will present creations inspired by traditional recipes from the Beaujolais region. In addition to the regular nightly menu, diners will have the opportunity to savor such delicacies as salad with frisée and bacon topped with a warm poached egg and Dijon vinaigrette; escargots in garlic-butter with splash of Pernod; house-made boudin blanc sausage with apples and gratin potatoes; Beaujolais-braised chicken with baby carrots, pearl onions, and lardons served over egg noodles and fillet of petrale sole in brown butter with spinach and lemon juice.

2008 Georges Duboeuf Beaujolais Nouveau Tradition

At one minute past midnight on the third Thursday of each November, over a million cases of Beaujolais Nouveau begin their journey to all parts of the globe, and the world proclaims: “Le Beaujolais Nouveau est arrivé! – “The New Beaujolais has arrived!” By the time it is over, over 65 million bottles will be distributed and drunk around the world – one of the most frivolous and animated rituals in the wine world. It has become a worldwide race to be the first to serve to this new wine of the harvest. In doing so, it has been carried by motorcycle, balloon, truck, helicopter, Concorde jet, elephant, runners and rickshaws to get it to its final destination. For more information about the wines, tradition and company, visit www.chilledred.com

About Left Bank Brasserie San Mateo

Left Bank Brasserie in San Mateo “transports” guests to a quaint brasserie in Paris, where diners feast upon traditional yet innovative Parisian cuisine in a charming brasserie setting. Left Bank’s signature dishes include wonderful steaks, lamb, and chicken preparations as well as the freshest seafood; other menu highlights include seasonal farmers’ market produce, artisan cheeses, sumptuous desserts, and an award-winning wine list featuring both local and French selections. Chef Chris Joslyn, along with luminary chefs Roland Passot and Joël Guillon, are committed to bringing a little piece of France to the Bay Area. Left Bank in San Mateo serves lunch and dinner each day, and offers four private dining rooms for celebratory events. Reservations may be made at 650.345.2250 or ww.leftbank.com.

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