



IT'S A PARTY! CELEBRATE THE RUSTIC CANYON FAMILY'S NEWEST RESTAURANT!

The Pre-Opening Dinner Series Gathers Chef Jeremy Fox's Pals From Around The Country



(SANTA MONICA, May 8, 2019) – James Beard-nominated Chef **Jeremy Fox's** new restaurant, <u>Birdie G's</u>, debuts late June at Santa Monica's historic Bergamot Station. Before this classic, neighborhood joint from the <u>Rustic Canyon Family</u> officially opens its doors, the team is partnering with <u>Resy</u>, the hospitality-focused reservations platform, built and powered by restaurant lovers, to host **The Making of Birdie G's**. The three-night dinner series offers fans not only a sneak peek of this highly-anticipated spot, but a variety of incredible feasts cooked by some of the country's top culinary talent.

Birdie G's is all about bringing good people together over fine food, so Jeremy is inviting the friends and restaurant "family" whom he's cooked with along the way and have inspired his culinary journey. Since the restaurant pays homage to regional American cookery, timeless family recipes and the nostalgic spirit of supper clubs, each guest chef will create a dish that honors his or her own past.

June 5 welcomes the **National Treasures**, acclaimed chefs from around the country, featuring San Francisco's **Kim Alter** (Nightbird), Minneapolis' **Gavin Kaysen** (Spoon and Stable, Bellecour, Demi), Portland's **Naomi Pomeroy** (Beast) and Oakland's **James Syhabout** (Commis, Hawker Fare, Hawking Bird, Old Kan Beer & Co.)

June 8 unites the Local Legends, award-winning chefs across Los Angeles, such as Josef Centeno (Bäco Mercat, Bar Amà, Orsa & Winston), Genevieve Gergis (Bestia, Bavel), Jessica Koslow (SQIRL, Onda) and Ori Menashe (Bestia, Bavel).

June 11 gathers the Rustic Canyon Family, a bevy of incredible culinary talent, including Andy Doubrava (Rustic Canyon), Erin Eastland & Jen Toomey (Huckleberry, Milo & Olive, Milo SRO), Bryant Ng (Cassia), Jessica Liu He (Esters Wine Shop & Bar), and Saw Naing (Tallula's), with desserts by Rustic Canyon Family Co-Owner Zoe Nathan and her team of Laurel Almerinda (Huckleberry, Milo & Olive) and Jen Bolbat (Sweet Rose Creamery).

Only 100 spots are available for each night through Resy, with reservations starting at 6:30 p.m., so get 'em while they're hot! Tickets are \$85 for multiple courses, with Rustic Canyon Family Wine Director **Kathryn Coker** crafting optional \$45 wine pairings. Signature wine and cocktails are also available à la carte.

It takes a village to put a nifty shindig like this together, so it wouldn't be possible without the fine folks and gracious support from our Presenting Sponsor Resy and Supporting Sponsors <u>Hotel Casa Del Mar</u>, the luxurious Santa Monica Hotel with Pacific Ocean views, and <u>Toast</u>, the point of sale platform powering the most successful restaurants.

####

About Resy

Resy is a hospitality-focused reservations platform, built and powered by restaurant lovers. It's our mission to connect the world's best restaurants with the best guests. With Resy, you're an insider. The amazing world of restaurants is just two taps away.

Resy offers superior reservation management software and a consumer-facing restaurant reservation app to elevate and enhance dining experiences worldwide. Resy works with more than 4,500 global restaurants, in 154 U.S. markets and 10+ countries. Resy seats over 2.6 million diners a week (over 200 million diners since 2014) and boasts an industry-low, global no-show rate of 2.3%.

Consumers can book and manage reservations on Resy.com and on the app from a carefully curated selection of the world's most distinguished restaurants. Users now have even better access to restaurants thanks to an enhanced Notify waitlist system, which sends alerts when hard-to- get reservations become available. The app is free and available for download on both iOS and Android.

Resy was co-founded by Ben Leventhal, cofounder of Eater and restaurant industry entrepreneur; Gary Vaynerchuk, an entrepreneur, investor, author; and Michael Montero, founder of CrowdTwist and Fotolog and noted CTO. Resy's investors and partners include Airbnb, RSE Ventures, Lerer Hippeau Ventures, Slow Ventures and Union Square Hospitality Group.

About Hotel Casa Del Mar

Offering breathtaking views of the Pacific, Hotel Casa del Mar brings the luxury, romance and relaxing feel of a Mediterranean resort to the Southern California coast. Once an exclusive beach club in the 1920s, the hotel's timeless charm and elegance remain. Designed by Michael Smith, the lobby's original soaring ceiling and dramatic windows offer spectacular sunsets and a picturesque place to unwind. The hotel features two dining concepts — Catch, an American seafood restaurant with panoramic views of the California coastline, and Terrazza Lounge, a lively lobby bar and lounge with nightly entertainment — luxurious indoor cabanas, an exclusive eco-friendly spa, fitness center and outdoor pool. With the most spectacular setting in Los Angeles and world-class amenities, Hotel Casa del Mar sets the standard for comfortable, relaxed luxury. For more information, visit www.hotelcasadelmar.com or call 844-880-1077.

About Toast

Launched in 2013, Toast powers successful restaurants of all sizes with a technology platform that combines restaurant POS, front of house, back of house and guest-facing technology with a diverse marketplace of third-party applications. By pairing technology with an unrivaled commitment to customer success, Toast helps restaurants streamline operations, increase revenue and deliver amazing guest experiences. Toast was named to the 2018 Forbes Cloud 100 and recognized as the third fastest-growing technology company in North America on the 2017 Deloitte Fast 500. Learn more at www.toasttab.com.

About Rustic Canyon Family

Santa Monica, California's <u>Rustic Canyon Family</u> is a collection of neighborhood dining destinations in partnership with celebrated talent including Baker Zoe Nathan, Chefs Jeremy Fox, Erin Eastland, Shiho Yoshikawa and Bryant Ng, and Wine Director Kathryn Coker. A series of dinners for friends and family at Co-Founder Josh Loeb's tree house-like home inspired the first restaurant in the group—Rustic Canyon. About a year after its 2006 opening, Zoe joined the team as Pastry Chef, leading to her and Josh falling in love and organically growing their restaurant family with Partner Colby Goff.

The group now consists of Huckleberry Bakery & Café; Milo & Olive, a pizzeria and bakery; Sweet Rose Creamery, a small-batch ice cream shop with four locations throughout Los Angeles; Cassia, a Southeast Asian brasserie; Esters Wine Shop & Bar; Tallula's, a market-driven Mexican restaurant and bar by the beach; and Milo SRO, a "standing room only" New York-style pizza parlor. In Spring 2019 comes Cassia Rice & Noodle Kitchen, a delivery-only "virtual restaurant" within Cassia specializing in comforting rice and noodle-based dishes, and Birdie G's, a classic restaurant that celebrates regional American cookery, timeless family and the nostalgic spirit of supper clubs.

All our restaurants embrace seasonality and we make as much as possible in-house using classic craftsmanship and technique, while sourcing the highest-quality ingredients from local farmers and purveyors with sustainable practices. We believe in creating welcoming spaces for everyone, and really take "family" to heart, by ensuring our employees and all who walk through our doors feel at home.

For media inquiries, please contact Elise Freimuth at elise@rcrestaurants.com or 310-917-8717