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Sofitel San Francisco Bay Introduces New Team of Chefs

Redwood City, CA (September 11, 2007) – In keeping with the hotel's commitment to providing guests with the "freshest" options in the Bay Area, Sofitel San Francisco Bay has just introduced a new team of chefs.

Starting at the top, Emmanuel Robert has been named Executive Chef for the hotel, where his responsibilities will include banquets and catering as well as the hotel's highly regarded bay 223 restaurant and bay bar.

Robert has been with Sofitel since 1996 as the San Francisco Bay hotel's Executive Sous Chef and Chef de Partie. Prior to his background in the San Francisco Bay Area, Robert gleaned a great deal of experience in France in the following positions: Chef de Partie Tournant at the 2 Star Michelin rated Le Grand Louvre Restaurant at the Louvre Museum in Paris, with consultation by Andre Daguin; Demi-Chef De Partie at 1 Star Michelin rated Le Jardin Restaurant at Hotel Royal Monceau in Paris, under the direction of Chef de Cuisine Bruno Cirino; Demi-Chef De Partie at the 1 Star Michelin rated La Maison du Danemark Restaurant, Champs Elysees in Paris. Robert has held several other culinary positions as well, gleaning most of his culinary skills from his native France. He is a graduate of the Culinary Academy of Arts at Nantes and Sainte Luce, France and has over 20 years experience in the restaurant and hotel industries.

Additionally, Sofitel San Francisco Bay has named Emmanuel Billaud as Chef de Cuisine for bay 223. His priority will be to maintain the quality and excellence for which the restaurant has become known while adding his own "spice" to the menu.

Billaud brings his own sense of style and taste straight from France, being trained by some of the most noted names in Paris, including three star Michelin chefs Joel Robuchon and Alain Ducasse from "Le Relais du Parc." He has received both his Certificate of Professional Aptitude (CAP) in classical cuisine as well as his Professional Diploma (B.P) in Niort, France.

In 2001 Chef Billaud launched his own restaurant "La Grande Rue" with much praise from the Parisian press. Today, the restaurant continues to serve Parisians and enjoys the status of a noted chic spot in a town known for culinary excellence. Most recently, Billaud was Chef de Cuisine at Café 15 in Washington D.C.'s Hotel Sofitel Lafayette Square.

Billaud's cuisine is based on utilizing only fresh products of the highest quality. His French heritage is prevalent in his goal to ensure each dish is its

own masterpiece. Savory tastes are offered in unique and appealing presentations. One of his signature dishes include his delightful pan seared "Chesapeake Bay Rockfish" with sautéed saffron risotto galette, and black olive emulsion.

For restaurant reservations, please call (650) 508-7126.

The Sofitel San Francisco Bay Hotel is located on the Redwood Shores Lagoon in Redwood City. The hotel has 421 rooms, many of them with beautiful panoramic views of the lagoon. Other features of the hotel include an outdoor swimming pool, 14 meetings rooms, a grand ballroom and T-Mobile Internet access in all public areas. For hotel reservations and more information visit www.sofitel.com or call 650-598-9000. Sofitel's toll free number is 800-SOFITEL (763-4835).
