

WOLFGANG PUCK

BISTRO

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Wolfgang Puck Bistro to Open in Tulsa, Oklahoma

Restaurant Features Puck's Quality Food at Affordable Prices in a Casual Format

TULSA, OK (August 21, 2009) – Master Chef Wolfgang Puck is excited to bring his latest restaurant concept, Wolfgang Puck Bistro, to Tulsa. Opening in the first quarter of 2010, the restaurant will be located at 3330 South Peoria Avenue in the location formerly occupied by Delta Café.

“Opening the first Wolfgang Puck Bistro in Tulsa is a great way to offer my authentic recipes and signature dishes to guests who want to enjoy fresh, high-quality food at surprisingly affordable prices,” says Chef Puck. “Each dish is prepared with my culinary philosophy that, *Simple is Delicious*. I see the restaurant as the reinvention of the classic bistro for the 21st Century American palate and lifestyle.”

Wolfgang Puck is known for turning the basic lunch salad into something extraordinary; the simple pizza night into something that excites the senses. The Bistro's extensive menu will feature exciting and innovative recipes with the highest quality ingredients such as Puck's signature, hand-crafted gourmet pizzas and the famed Chinios Chicken™ Salad. Where possible, each dish is prepared using all-natural, organic and locally produced ingredients. The menu will feature daily chef's specials highlighting local produce of the season and Wolfgang's twist on regional favorite dishes.

“Wolfgang Puck Bistro is a growing national brand and Tulsa is the perfect community in which to open this restaurant offering Chef's Puck's renowned recipes,” says Tony R. Henry, franchise owner and operating principal. “We're especially proud to offer Puck's unique menu items and flavors. We know Tulsa locals are busy, so the casual dining Bistro will be convenient to their lifestyles and easy on their wallets, while maintaining the same level of quality that Wolfgang Puck is known for.”

Chef Puck's famous theatrical open kitchen, rotisserie and hearth-style oven, will serve as the heart of the 5,000 square foot restaurant, creating an active and dynamic staging area for the culinary team. The restaurant's modern minimalist design with spacious booths and a communal table creates an electric vibe that transcends the traditional dining walls of socialization making Wolfgang Puck Tulsa Bistro the perfect gathering place for friends and family both old and new.

About Tony R. Henry

The restaurant's Franchise Owner and Operating Principal is Tony R. Henry of Tulsa, Oklahoma. Mr. Henry is a principal of several restaurant and nightclub ventures in Oklahoma, including Full Moon Café; In The Raw Sushi (On The Hill); jewel lounge; Rave Review Catering in Tulsa; SKKYBAR Ultra Lounge and Buddha Tao Asian Bistro in Oklahoma City. The project represents a \$1,500,000 equity investment in the Tulsa community and will employ nearly 60 people. Scott Thomas of Thomas Investment Group has been retained to assist the developer with the capital formation plan and equity investments structure on the project. Local architect, James Boswell, has been retained to coordinate the design of the new restaurant with assistance from Wolfgang Puck Worldwide in California.

About the Wolfgang Puck Companies

The Wolfgang Puck Companies – comprised of 16 fine dining restaurants, more than 80 Express fast-casual restaurants, a growing number of Bistro casual restaurants, premium catering services and quality kitchen and food merchandise – celebrate a central philosophy of Wolfgang's that **Simple is Delicious**. The brand offers the freshest, all-natural and organic ingredients; celebrates local farmers and humanely treated animals; offers the most creative seasonal menus and delicious innovative tastes; provides the finest in genuine hospitality and supplies restaurant-goers with a superior dining experience at a variety of price points. For more information visit www.wolfgangpuck.com.