

GRAPPA MEDITERRANEAN BISTRO & CAFE

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Dear Friends, Food and Wine or Beer Lovers,

I, Maurice Couturier, want to thank you all for all of the support you have given to our new restaurant, Grappa Mediterranean Bistro & Café, that opened May 2008. I would like to especially thank the City of Golden, the Golden Civic Foundation, the Golden Urban Renewal Agency, the Foothills Art Center, the Colorado School of Mines, CoorsTek, and the Coors Brewery Family. Also, I would like to thank my very good friends and local customers.

One year ago, I discovered Golden and began my plan to stay for a great long time. I have always felt and continue to feel a sense of community and home here. I came during a very difficult economic time, yet I determined that my background which includes restaurant management knowledge, prior restaurant ownership experience, and exceptional cooking knowledge, I had the opportunity to create an extremely successful business following Rhapsody's closure.

As you know, the current economy continues to appear grim and may not be the best time for opening prospective businesses. However, after Grappa's proven success, I am very interested to propose a wonderful new restaurant concept at the brand new corner building located at Washington Avenue and 13th Street in Golden referenced as Gateway Station.

I believe that there is local demand for a New Orleans style seafood restaurant here. I plan to call the new restaurant Hurricane Fish House and Oyster Bar. I am confident of the potential to open another successful eatery. Relying on my experience, background, and Grappa's proximity to the prospective site, my strategy is to operate another eatery using the current market to easily promote the new idea.

I would like to share some of my qualifications and history that has allowed Grappa to become an anchor in the Golden restaurant venue. I was born in Normandy, France. My cooking history includes employ as the former chef for the late King Hussein of Jordan. My cooking expertise consists of international cuisine: Italian, French, Middle Eastern, Contemporary New Orleans', and much more. I have owned restaurants in Aspen, Colorado for nearly twenty (20) years: L'Absinthe in Boulder, La Boheme in Snowmass Village, Margarita Grill in Snowmass Village, and Ute City Bar and Grill in Aspen. With over two (2) decades in managing restaurant establishments, I have supervised approximately one hundred and forty (140) employees.

With the ability to use some of my current labor force at both sites and lower bulk costs for food, wine, and liquor supplies, I anticipate at least ten (10) percent lower in operating costs for both restaurants. I will be able to create thirty (30) new jobs locally, generate an

increase in local tax revenues, and build more dining options in Golden. I look ahead to customers from Denver, Lakewood, Evergreen, and surrounding areas. I foresee another destination restaurant to attract more visitors.

The hours of operation will include opening for breakfast with New Orleans style beignet like Café du Monde and a full line of unique egg dishes and savories.

Some lunch choices will include unique specialties such as Poboy (oyster sandwich), soft shell crab, crawfish etouffee, jambalayas, and sausages. This menu will also contain a full line of at least five (5) varieties of oyster served chilled or hot, steamed shrimp, and crawfish boiled by the half-pound. I would like to have a fish display where guests can choose the freshest, quality fish or lobster. Lobster will be served from one (1) pound to five (5) pounds in many various recipes including plain, steamed, grilled with whiskey sauce, and Lobster Thermidor, all chosen directly from the planned lobster tank.

I propose to bring a unique trout recipe, an original from France. The Blue Trout recipe is nowhere to be found in this state. I intend to have the freshest trout from Colorado in the new restaurant's planned trout tank.

The design idea is very modern contemporary art deco. The atmosphere will be very airy and open with high ceilings and interesting light fixtures reminiscent of a metropolitan brasserie (like the Balthazar in New York City). Metal ceiling tiles will complement the tile or concrete floor. Booths and banquettes will align the windows. I will add in an exclusive dining area for private parties.

The bar area will be a unique U-shaped design with new cement material created to appear transparent. There will also be shaved ice in the center of the bar tops to house our oyster and other shellfish. The design includes a special set-up for keeping featured vodkas chilled. The bar area will accommodate a special "Happy Hour" with crawfish boil and shrimp and oyster bar.

The kitchen design will have an open atmosphere so guests can view our cooking and preparations. The plan will incorporate a mesquite grill for fish and meat. My goal is to have at least five (5) different 'surf and turf' choices. The menu will also offer very healthy dishes like grilled or vegan options. I plan to use local produce and farm products.

Part of the strategy integrates baking breads, pastries, and savories on-site at the new eatery. I would like to provide bread and cakes to the community, perhaps even opening a tea room. I predict the new restaurant will be able to supply Grappa's bread and pastries, complementing lowered operation costs.

Similar to Grappa, I would like to offer light jazz entertainment through the weekends. (See attached brochure and ideas)

With the attached Sales Projections, I am very confident that the sales can be easily achieved due to an approximation of \$7.5 million in combined revenues from surrounding hotels, restaurants, and sandwich shops. With a 15% estimate as generated business from those surrounding establishments, figures show an expected income of \$1.125 million already.

Please let me know should you require further information.

Sincerely,

Maurice Couturier

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Attachments: 10