

L U M I È R E



db
bistro moderne

March 14, 2008

**DAVID AND MANJY SIDOO PARTNER WITH TOP NEW YORK CHEF DANIEL BOULUD
DB Bistro Moderne Comes To Vancouver**

Vancouver, BC – For his first entry into the Canadian market, Chef Daniel Boulud partners with David and Manjy Sidoo of Lumière. As one of the culinary world's most respected icons, Daniel Boulud's accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year".

A new version of New York's DB Bistro Moderne is anticipated to open in Vancouver in late July 2008, directly adjacent to Lumière. The restaurant will be operated in partnership with Daniel Boulud's restaurant management company: The Dinex Group. They will adapt the New York location's concept in a manner that is uniquely suited to Vancouver's style, energy and tastes. DB Bistro Moderne is a contemporary interpretation of a classic French bistro. In addition, with Boulud's collaboration and mentorship and the input of his management group, the Lumière team will have the opportunity to further develop their culinary style and finesse. Under Daniel Boulud, Lumière will continue to be one of Canada's finest restaurants, maintaining the standards of excellence of both the *Relais & Châteaux* and *Traditions & Qualité* organizations.

"Vancouver is a vibrant cosmopolitan center with a gourmet appetite, and David and Manjy Sidoo have certainly proven their contribution to that," says Daniel Boulud. "I am confident they will make excellent partners. Together we will create the next chapter for Lumière and its already stellar performance. We will also work jointly to bring some flavor of what I do in NY to Vancouver with a new DB Bistro Moderne. We want to create a casual and accessible place with a focus on great seasonal Canadian ingredients."

"We are elated to be partnering with both Daniel and The Dinex Group," adds David Sidoo. "Daniel is an amazing chef who also has a brilliant entrepreneurial spirit. It is exciting not only for us but for the entire city as well."

Manhattan's DB Bistro Moderne opened in Spring 2001 at the midtown crossroads of fashion and theater. It is Chef Daniel Boulud's interpretation of the new generation of Parisian bistros whose classically trained chefs offer creative cuisine in a casual, comfortable and contemporary setting. His New York rendition combines the youthful energy of his adopted city with the Gallic flair of the country he left behind. The result is a modern French-American bistro where the traditions of French cuisine meet the flavors of the American market. It has been named "New York's Best French Bistro" and "One of New York's Top 50 Restaurants" by the *Zagat Survey* and has earned *Wine Spectator's* "Best of Award of Excellence".

.../...

Lumière is an eclectic blend of European sophistication and modern French cuisine that speaks a language all its own. Lumière has captured the attention and tastes of food lovers from all over the world and is the first freestanding restaurant in Canada to earn the coveted *Relais Gourmand/ Relais & Châteaux* designation. Now entering its second decade, Lumière will continue to set the standard for exceptional culinary experiences. www.lumiere.ca

Images are available upon request.

Media contacts:

Judy Ahola
Director of Public Relations & Special Events
Lumière
2551 West Broadway
Vancouver, BC V6K 2E9
C: 604.816.4779
E: judy@lumiere.ca
www.lumiere.ca

Georgette Farkas
Director of Public Relations
The Dinex Group
16 East 40th Street, 4th floor
New York, NY 10016
T: 212.327.3434
E: gfarkas@danielnyc.com
www.danielnyc.com

DANIEL BOULUD



Daniel Boulud is Chef-Owner of the six award winning restaurants and the Feast & Fêtes catering company that make up The Dinex Group, his restaurant management company. He is also the author of six cookbooks and the creator of a line of “Connoisseur” gourmet products. While he hails from Lyon, it is in New York that he has truly mastered the culinary scene. Boulud’s style is marked for his unique use of time-honored French technique applied to the finest seasonal American ingredients. Over the last two decades, Boulud has evolved from a chef to a chef-restaurateur, bringing his artistry to his New York City restaurants DANIEL, CAFE BOULUD, DB Bistro Moderne and Bar Boulud, the newly opened bistro across from Manhattan’s Lincoln Center. In addition, he has created Café Boulud in Palm Beach and Daniel Boulud Brasserie at the Wynn Las Vegas Resort. In spring 2008, the chef will take his talents further afield with Maison Boulud, a French fine dining restaurant destined for Beijing’s Legation Quarter, located in the distinctive walled compound of the former US embassy.

Boulud’s culinary accolades include James Beard Foundation awards for “Outstanding Restaurateur,” “Best Chef of New York City” and “Outstanding Chef of the Year”. His restaurant, DANIEL, has been named “one of the ten best restaurants in the world” by the *International Herald Tribune*, received *Gourmet Magazine’s* “Top Table” award, a coveted four star rating from *The New York Times*, *Wine Spectator’s* “Grand Award” and New York City’s top ratings for cuisine, service and decor in the *Zagat Survey*. In 2006 Boulud was named a Chevalier de la Legion d’Honneur by the French government for his contribution to the advancement of French culinary culture.

Daniel Boulud’s most recent endeavors include the “After Hours with Daniel” TV series, now in it’s third season on MOJO HD and the book, “Braise. A Journey through International Cuisine”, recently nominated for a James Beard Foundation cookbook award.

Daniel, New York City
Café Boulud, New York City and Palm Beach, FL
DB Bistro Moderne, New York City
Bar Boulud, New York City
Daniel Boulud Brasserie, Wynn Resort, Las Vegas

Opening Soon:
Maison Boulud, Beijing, China (late Spring 2008)
DB Bistro, Vancouver , Canada (Summer 2008)
DB Bistro, Met Miami, Miami, FL (2009)

DANIEL BOULUD

- 1969-1972 Apprentice "Nandron" in Lyon, France
Gerard Nandron, Executive Chef (2 stars, Michelin Guide)
- 1972 Finalist Best Culinary Apprentice in France
- 1973-74 First Cook "La Mère Blanc", Vonnas, France
Georges Blanc, Executive Chef. (3 stars, Michelin Guide)
- 1974-76 First Cook then Chef de Partie "Le Moulin de Mougins", Mougins, France
Roger Vergé, Executive Chef. (3 stars, Michelin Guide)
- 1976-78 Sous-Chef "The Plaza Hotel", Copenhagen, Denmark
Roger Vergé, Consulting Chef. (4-star hotel)
- 1977 Chef de Partie "Les Prés d'Eugénie", Eugénie-les-Bains, France
Michel Guérard, Executive Chef. (3 stars, Michelin Guide)
- 1979 Sous-Chef "The Plaza Hotel", Copenhagen, Denmark
- 1980 Chef "Les Etoiles", Copenhagen, Denmark
(voted number one restaurant in Denmark in 1980)
- End 1980 Private Chef for Mr. Adil Khassogi, Mougins, France
- 1981-82 Private Chef for Ambassador Roland de Kergorlay,
European Commission, Washington, D.C.
- 1982-84 Chef-Adjoint Westbury Hotel, New York City (4 star Trusthouse Forte hotel)
- 1984-86 Executive Chef "Le Regence", Plaza-Athenée Hotel, New York City
- 1986-1992 Executive Chef "Le Cirque", New York City
- May 1993 + Chef-Owner "Daniel", New York City, relocated January 1999
- Sept. 1994 + Co-Owner "Feast & Fêtes", the exclusive catering division of Restaurant Daniel
- 1997-2000 Co-Owner "Payard Patisserie & Bistro", New York City
Daniel Boulud sold his interest in Payard in September 2000
- Sept. 1998 + Chef-Owner "Café Boulud", New York City
- June 2001+ Chef-Owner "DB Bistro Moderne", New York City
- June 2003+ Chef-Owner "Café Boulud", Palm Beach, FL
- 2003 Launch of Daniel Boulud Kitchen (DBK) line of cookware, cutlery, tools
and spice blends
- 2005 Opened Daniel Boulud Brasserie at the Wynn Las Vegas Resort and Country Club
- 2008 Opened Bar Boulud directly Across from Lincoln Center in Manhattan
- 2008 'After Hours with DANIEL' launches it's third season on MOJO HD TV

AWARDS CHEF DANIEL BOULUD AND RESTAURANT DANIEL

The New York Times

Four Stars - March 4th 2001

Zagat Survey

"Top Food", "Top Décor", "Top Service", "Top Wine List" and "Top Private Rooms" - 2006

"Top Food", "Top Décor", "Top Wine List" and "Top Power Scene" - 2005

"Top Food", "Top Service", "Top Décor" and "Top French Cuisine" - 2004

"Top Food", "Top Service" and "Top French Cuisine" - 2003

"Top Food" and "Top French Cuisine" - 2002

"Top Food" - 1998

Wine Spectator

"Grand Award" - 2002, 2003, 2004, 2005

"Award of Excellence"

Dining Excellence, Outstanding Wine, Impeccable Service, Sophisticated Ambiance" 1995-2001

Sommelier Jean Luc Le Dû, "Wine Professional of the Year" - 1999

"New York City's Top Food Rating" - 1998

Bon Appétit

Daniel Boulud: "Chef of the Year" - 1999

"Best Restaurant of the Year" - 1994

Food & Wine

Reader's Poll "Favorite US Restaurant" - 1999

Gourmet

"One of the Top 50 Restaurants in America" - 2001

"America's Top Tables," No. 1 in New York City - 1997 and 1999

Esquire

"One of the Top 25 New Restaurants of 1999" - December 1999

"Best New Restaurant" - 1993

Time Out New York

Eating and Drinking Awards "Best French Haute Cuisine Restaurant" - 2001 & 2002

Daniel Boulud "Best Chef" / DANIEL "Best French Restaurant" - 2000

Where Magazine NY

Visitors Choice Awards

"Grand Prize" and "Best Upper East Side Dining"- 2003, 1998 & 1997

The International Herald Tribune

"One of the Ten Best Restaurants in the World" - October & January 1994

Number One Restaurant in the United States" - 1993

James Beard Foundation

Daniel Boulud "Outstanding Restaurateur" - 2006

Daniel Boulud: "Outstanding Chef of the Year" - 1994

Daniel Boulud: "Best Chef: New York City" - 1992

Daniel Johnnes "Outstanding Wine & Spirits Professional" - 2006

Mobil Travel Guide

Five Stars - 2003, 2002, 2001, 2000, 1999, 1998 & 1997

Four Stars - 1996 & 1995

Automobile Association of America

Five Diamonds - Since 1996

DAVID SIDOO



David Sidoo is a visionary businessman with a unique set of leadership skills. He enjoys success in areas as diverse as professional sports, business financing and launching start – up companies.

Following a full four year football scholarship, David graduated from the University of British Columbia in 1982 with a degree from the Department of Education & Sports Management and a minor in Economics. David was drafted to play professional football with the BC Lions but chose to return for an additional year of study and to continue playing for the UBC Thunderbirds. That year he captained UBC to its first national championship and undefeated season and was named All Canadian Defensive Back. After playing football for the UBC Thunderbirds (1978-1982), he went on to play professional football with the Saskatchewan Roughriders (1983-87) and finally the BC Lions in 1988.

After retiring from the sport in the fall of 1988 David was introduced to the brokerage business. Working as a broker with Canarim Investments, David's office soon became one of the top revenue generators in the company. He went on to become a partner at Yorkton Securities where he generated annual commissions consistently ranking him among the top two highest producing stock brokers nationally. Having left Yorkton in 1997, he currently manages global financial portfolios and venture capital projects.

His current endeavors, managed together with Manjy, his wife of 20 years, include ownership of Lumière restaurant in Vancouver. Lumière is one of Canada's premier destination restaurants and has earned *Vancouver Magazine's* Restaurant of the Year award for an unprecedented seven consecutive years as well as *The Vancouver Sun's* Best Restaurant Overall award.

David is an active member of his community and has helped raise funds for The Steve Nash Foundation and The David Foster Foundation, among others. He is also a director on the board of the Foster Foundation and is responsible for administrating and investing their \$7.0 million in assets. David and Manjy have created the Sidoo Family Foundation, supporting the Children's Hospital Foundation, and have given an athletic endowment to the University of British Columbia. David is also a significant contributor to and member of The Clinton Global Initiative and is currently providing the initial funding for a new program within the Surrey RCMP detachment for Indo-Canadian youth.

DALE MACKAY



Dale MacKay is one determined young man whose culinary career has taken him around the world and back. With considerable pedigree training and experience under his toque, he's come home to Lumière as Chef de Cuisine.

Dale's beginnings in the culinary world span far and wide from being a private chef in Rome, Italy to an Executive Chef with The West Coast Fishing Club in the Queen Charlotte Islands to cooking for the A-list celebrity set.

Dale's career took off when a certain chef by the name of Gordon Ramsay would hand pick this young Canadian as a protégé. Dale would learn from the master at Gordon Ramsay at Claridge's, Gordon Ramsay at Conrad Tokyo and Restaurant Gordon Ramsay, the Michelin three-starred London restaurant.

Before coming to Lumière Dale's most recent post was behind the stoves as Executive Sous Chef at Restaurant Gordon Ramsay at The London NYC Hotel. Dale continued to hone his craft there, overseeing a staff of 65, two restaurants (Restaurant Gordon Ramsay and Maze Restaurant), a private dining room and the hotel's room service. At 26, he played an integral role on the team that was awarded two *Michelin* stars and named Best New Restaurant in the *Zagat Survey*.

Dale's experiences working with Gordon Ramsay at many of the famed chef's locations around the world will provide invaluable insight and perspective to his role as Chef de Cuisine at Lumière.

He brings exuberance and passion to his work each day and is thrilled to be back on the West coast to develop new ideas in the kitchen. Working with fresh, regional ingredients from his own backyard and in collaboration with culinary icon, Daniel Boulud, he's here to cook and explore the kitchen's creative possibilities.

Accolades under Dale's direction include the AAA Five Diamond Award, *Mobil Guide's* Four Stars, *The Georgia Straight's* Best Fine Dining Restaurant and *The Vancouver Sun's* Best Restaurant.

Lumière is an eclectic blend of European sophistication and modern French cuisine that speaks a language all its own. Lumière has captured the attention and tastes of food lovers from all over the world and is the first freestanding restaurant in Canada to earn the coveted Relais & Châteaux's Relais Gourmand designation. Now entering its second decade, Lumière will continue to set the standard for exceptional culinary experiences. www.lumiere.ca