

For Immediate Release
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Bryan Moscatello Appointed Executive Chef of Star Restaurant Group, LLC

Washington, D.C., (April 30, 2007)--On April 27, 2007 Dan Mesches, president of Star Restaurant Group, LLC announced the promotion of Bryan Moscatello, appointing him the executive chef of Star Restaurant Group. Chef Moscatello will oversee both Zola and Spy City Café at the International Spy Museum in popular Penn Quarter. He will also serve as the executive chef at Indigo Landing, where he has been spearheading the kitchen since his move to Washington in late winter of 2005. Under Moscatello's leadership, Indigo Landing has garnered excellent reviews from area food critics and become one of the regions most frequented waterfront dining spots on the Potomac River. The expanded role affords Chef Moscatello the opportunity to bring Zola's menu to the next level, showcasing straightforward American cuisine with a creative twist, while he continues overseeing the low country fare at Indigo Landing, with the assistance of his new chefs de cuisine in both restaurants.

Born in New Jersey the son of a home economics teacher, Bryan Moscatello spent his youth on the shore crabbing, clamming and selling his daily catch to area chefs. These formative years have proven to be very helpful, as Moscatello launched into his new post as the executive chef of Indigo Landing in April 2006. In preparation, he spent much of his time in Charleston, SC, dining throughout the low country exploring the local cuisine and southern produce, and working in the kitchens at renowned restaurants such as the Peninsula Grill, Fleet Landing, Boulevard Diner and Hank's Seafood.

The move to Washington, DC was a result of Moscatello's exceptional work since he began his culinary career in Aspen, Colorado in 1989, where he originally moved to hone his snowboarding talents, and worked as a sous chef at the popular Ute City Banque Restaurant. As his culinary aptitude progressed, his passion for snowboarding was eclipsed by his cooking aspirations. With an increased desire to pursue a culinary career, Moscatello accepted a position at Aspen's prestigious Restaurant at The Little Nell, working for George Mahaffey, a James Beard-acclaimed toque whom Moscatello describes as his mentor.

Mahaffey taught Moscatello about flavor and refinement as well as the business aspect of organizing and running a kitchen – crucial skills to successful restaurant management. After

Mahaffey left The Little Nell, Moscatello was promoted to executive chef. Moscatello has also worked for Rosewood Hotels and Resorts as the executive chef at The Bristol, located in Panama City, Panama.

Prior to his return to Colorado, Moscatello was the executive chef and general manager of the highly touted Bistro Toujours located at The Chateaux at Silver Lake in Deer Valley, Utah. During his tenure at Bistro Toujours, Moscatello was honored at a James Beard dinner as part of the "Best Hotel Chefs in America" in November 2001. In 2002, Bryan Moscatello then moved to Denver as executive chef of Adegas Restaurant + Wine Bar, where he remained for three years, introducing patrons to a bold approach to American cuisine. In the November 2002 issue of *Esquire* magazine, renowned restaurant critic John Mariani named Adegas one of the "Best New Restaurants in the Country." By June of 2003, Moscatello was named one of *Food & Wine* magazine's "Best New Chefs in America," a coveted accolade that only 10 chefs in the country receive. Moscatello was also named "2003 Chef of the Year" by Denver's *5280* magazine. The secret to his success is simple: extensive training, hard work, and an absolute love for the kitchen.

At Indigo Landing, Moscatello crafts the menu to showcase the freshest local seafood available as a focal point, respecting the restaurant's waterside location on the Potomac. At Zola, he calls upon his experience at Adegas Restaurant + Wine Bar and Little Nell to craft a menu of straightforward American fare with a creative twist.

According to Bryan Moscatello, cleaning a 100-pound tuna and butchering a hog is therapy. When he's not spearheading Indigo Landing's and Zola's kitchen or visiting with guests tableside in the restaurants, he enjoys traveling, riding his Harley, mountain biking, dining out and snowboarding. Moscatello lives in Washington, DC with his wife, Jaime.