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**Fifth Floor Welcomes Five San Francisco Chefs for Holiday Guest Chef Series**

*Dominique Crenn, Jeff Banker, Brandon Jew, Hoss Zare and Matt Accarrino  
Take Over the Fifth Floor December 5-9*

**San Francisco, CA, November 10, 2011** – To celebrate the holiday season, the Fifth Floor is welcoming five top San Francisco chefs into the kitchen to prepare a special five course holiday menu, inspired by their own culture. Chefs were encouraged to draw inspiration from holiday feasts from their own childhoods and heritage. Each tasting menu will be \$95 (exclusive of beverages, tax and gratuities), and a portion of the proceeds from each dinner will benefit a charity of the guest chef's choice. Guests can make reservations by calling the restaurant at (415) 348-1555.

The chef line-up and sample partial menus are as follows:

**Monday, December 5: Dominique Crenn from Atelier Crenn**

Proceeds benefiting Mali Kalsanso, providing education to children in Mali, West Africa.

*Les huitres chaudes, perles de tapioca, nuage de citron and un gel de sake  
Oysters lightly poached, mirin, tapioca pearls, lemon "cloud" and sake gel*

*Foie gras et les nuances d'hiver  
foie gras and winter nuances*

*Un steak tartare, sturgeon fumée et tous les condiments  
wyagu beef tartare, smoked pearls sturgeon and its condiments*

*la chevre, lait de chevre fume, meringues de betrave, lentilles et quinoa  
whole goat, smoked goat milk, beets meringue, lentils and crispy quinoa*

*Buche de Noel  
Christmas log*

**Tuesday, December 6: Jeff Banker from Baker and Banker**

Proceeds benefiting Meals on Wheels San Francisco, delivering nutritious meals to homebound seniors.

*Matzo ball soup dumpling*

*Chicken liver pate, challah toast, armagnac soaked prunes*

*Smoked Mcfarland springs trout, potato latke, pickled beets, shaved  
fennel, horseradish crème fraîche*

*Sweet and sour short ribs, braised cabbage rolls, glazed baby radishes*

*Spiced pear sorbet, gingerbread*

*Preserved plout jam filled doughnuts, cardamom cream*

**Wednesday, December 7: Brandon Jew from Bar Agricole**

Proceeds benefiting the SF Child Abuse Prevention Center, dedicated to the prevention of child abuse and neglect.

*Pu'er tea eggs with caviar*

*Raw spot prawn and longan salad with buddhas hand citron*

*Chicken wonton soup, pea shoots, winter melon*

*Stuffed quail with sticky rice, chinese sausage, dates and shiitake*

*Roasted persimmon, chestnuts and black sesame ice cream*

**Thursday, December 8: Hoss Zare from Zare at Fly Trap**

Proceeds benefitting Mom's Against Poverty, dedicated to serving and supporting children living in poverty.

*Olivier Salad two ways:*

*Cinnamon braised lamb tongue and butter-saffron poached lobster, purple potatoes, sweet English peas, black garlic aioli, and crispy carrots.*

*Foie gras ~ smoked salmon*

*Lentils, fennel, port, aged balsamic vinegar*

*Palette cleansing "Sekanjabin"*

*Watermelon, Persian Cucumber, hearts of romaine*

*Persian seafood stew "Ghalieh Mahi"*

*Fresh herbs, preserved lime, tamarind*

*Rabbit fesenjoon two ways*

*Leg of rabbit with rustic fesenjoon sauce, rabbit meatballs with fesenjoon puree*

*Palette cleansing "Falloodeh"*

*Persian lime /lemon sorbet, rice noodles, pistachio, tequila*

*Chocolate tart stuffed with chocolate budino*

*Mascarpone sabayon, and fresh berries*

**Friday, December 9: Matt Accarrino, SPQR**

Proceeds benefitting the National Organization for Rare Disorders, dedicated to helping Americans with rare diseases.

\*partial menu

*Farm egg "in camica"*

*Black truffle, sweetbread, white shrimp, garlic chive*

*"strozzapretti al cocoa"*

*Rabbit, savoy cabbage, black olive, goat cheese*

*Smoked beef brisket "brassato"*

*Nasturtium, bone marrow budino, beef marrow vinaigrette*

"I'm really excited to be inviting these fantastic chefs into our kitchen. Each one comes from such a different background, I am excited to collaborate with these great local chefs and share their heritage, with myself, as well as my kitchen team," said Chef David Bazirgan. "Celebrating the holidays has always meant big gatherings with an abundance of great food and wine. We are so

happy to be able share this experience with our loyal guests as well as new clientele who have yet to experience the Fifth Floor.”

Executive Chef David Bazirgan and San Francisco’s iconic Fifth Floor received a 3.5 star review from the *San Francisco Chronicle*, with critic Michael Bauer declaring that Chef Bazirgan “proves he is truly a great chef.” Dishes such as the pig head consommé “has seemingly contradictory rustic and refined elements that only those cooking at the highest level can achieve.” Additionally, the Fifth Floor restaurant was recently added to the *San Francisco Chronicle’s* Top 100 Best Restaurants in the Bay Area list.

A native of Massachusetts, Bazirgan refined his skills at notable kitchens on both coasts. He was most recently executive chef at Chez Papa Resto in San Francisco. His three-star rating there was built upon his previous successes at Baraka and Elisabeth Daniel. Prior to that, he spent five years as chef de cuisine at Barbara Lynch’s No. 9 Park in Boston where he helped secure the restaurant a James Beard Award for “Best Chef Northeast.”

### **ABOUT FIFTH FLOOR**

The Fifth Floor is located within Kimpton’s Hotel Palomar at 12 Fourth Street, San Francisco, CA, in the SOMA neighborhood just steps from Union Square. Breakfast is served Monday through Friday from 7-10 a.m., and Saturday and Sunday from 7-11 a.m. The dining room is open Monday through Saturday 5:30-10 p.m., while the bar stays open Monday through Saturday from 5 p.m. through midnight. To contact the restaurant, call (415) 348-1555, visit [www.fifthfloorrestaurant.com](http://www.fifthfloorrestaurant.com) or follow them on Facebook at <http://www.facebook.com/FifthFloor>.

### **ABOUT KIMPTON RESTAURANTS**

Founded in 1981 by Bill Kimpton, San Francisco-based Kimpton Hotels & Restaurants is a collection of boutique hotels and chef-driven restaurants in the U.S. and the acknowledged industry pioneer who first introduced the boutique hotel concept to America. Like each hotel, all Kimpton restaurants share common cornerstones: heartfelt care; chef-driven, seasonal menus that celebrate local farms and purveyors; artisanal wines hand-selected by master sommelier Emily Wines; cocktails crafted by master mixologist Jacques Bezuidenhout; and striking interiors with a vibrant style and design. Guided by company-wide EarthCare practices, Kimpton Restaurants demonstrate a dedication to preserving the environment through the use of local and sustainable ingredients, whenever possible. With concepts ranging from rustic Italian cuisine in the Pacific Northwest to oceanic fare on the Florida coast and alluring lounges and bars tucked away in the nation’s capital, each Kimpton Restaurant is as distinct and expressive as its location. Kimpton restaurants include Fifth Floor in San Francisco, Tulio in Seattle, Poste Moderne Brasserie in Washington, D.C. and Panzano in Denver. For more information, please visit [www.KimptonRestaurants.com](http://www.KimptonRestaurants.com) or call 1-800-KIMPTON.