

PRESS RELEASE

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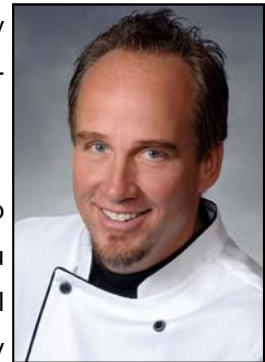


Ten22 Welcomes Executive Chef Jay Veregge

Central Valley Native Brings 25 Years of Experience to Sacramento's Best New Restaurant

SACRAMENTO, Calif., Sept. 16, 2010 – [Ten22](#), named Sacramento's Best New Restaurant in 2010, is pleased to announce the addition of executive chef Jay Veregge to its culinary team. Veregge will spearhead menu development and implementation for the casual chic restaurant in Old Sacramento.

Veregge's approach at Ten22 is to stay true to the restaurant's style and develop cuisine driven by the season. He will oversee all kitchen operations, ordering, menu development and execution. Veregge's relaxed and casual menu will feature local flavors with the modern twist on American cooking that guests have come to enjoy at Ten22.



Ten22 Executive Chef
Jay Veregge
Photo courtesy of Ten22

His style is perfectly at home within the progressive, contemporary atmosphere. He stresses that execution is key and that a clean, simple menu with similar plates often yields the greatest complements. "I like to balance delicious flavors with simplicity and let the food stand on its own," says Veregge.

Veregge has more than 25 years of professional experience in fine-dining restaurants throughout the area. In 2002, he joined the team as Executive Chef at Tadich Grill in San Francisco. Under his direction, the city's oldest restaurant earned a James Beard Award. He then made a move to Wolfhouse Restaurant in Sonoma as Executive Chef and Partner where he helped develop a Michelin Star-worthy menu. Prior to accepting the Executive Chef position at Ten22 in 2010, Chef Veregge was the Executive Chef at Big Water Grille Restaurant in Incline Village in Nevada.

A native to the Central Valley, at the age of 14, Veregge landed his first kitchen job as a cook in his grandfather's Stockton restaurant, Alberto's. After high school, he trained in classical French cuisine at the French Academy of Culinary Arts in Lyon, France. Veregge also holds a bachelor's degree in Wine Science/Enology from the University of California, Davis. Today, he is the father of two boys and lives in Sacramento.

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ABOUT TEN22

Ten22, Sacramento's Best New Restaurant (2010), brings a casual-chic dining experience to Old Sacramento. Known for its fresh style and open architecture, Ten22 features palate-pleasing lunch and dinner menus to suit all tastes. Launched in 2009 and a sister restaurant to The Firehouse Restaurant, Ten22 boasts the largest selection of beers on tap than any other restaurant in Sacramento. The family-friendly restaurant features a beautiful and modern outdoor patio, boardwalk dining, as well as, a private event space for parties and large groups. For more information about Ten22, please visit www.Ten22oldsac.com or call (916) 441-2211 for reservations.

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Executive Chef Jay Veregge