



-Fact Sheet-

"The link between quality food and family farmers is worth recalling: It's us."

--Mark Kramer, Our Sustainable Table

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| Location: | Stone Point/Rocky Ridge & Eureka Road 1455 Eureka Road, Suite 100 Roseville, California 95661-3030 |
| Telephone: | 916-783-3600 |
| Style: | The new American cook's dream: purely seasonal, mostly local ingredients are simply prepared to make wholesome dishes that are served forth in the stylish rusticity of this back-to-the-farm bistro. |
| Service: | Informed, friendly, casual |
| Seats: | 200 inside, 50 on the patio |
| Opening Date: | October 29, 2007 |
| Day-to-Day Head Chef: | Josh Korn |
| Head Chef/ Partner: | Paul Muller |
| Managing Partner: | Brian Bennett |
| Investing Partner: | Paul Fleming |
| Interior design: | Nelsen Henrich Interiors, Inc., Scottsdale, Arizona |
| Construction: | ITX Construction, Anaheim, California |
| E-Mail: | roseville@paulmartinsamericanbistro.com |
| URL: | www.paulmartinsamericanbistro.com |
| Hours: | <i>Daily</i> – 11:00 a.m. – 10 p.m. <i>Fridays and Saturdays</i> – 11:00 a.m. – 11 p.m. |
| Reservations: | www.paulmartinsamericanbistro.com or direct |
| Menu Highlights: | <u><i>Main courses include:</i></u> Cedar Planked Salmon baked with shallots and bacon, sautéed spinach and crimini mushroom jus (\$19.95). Brick chicken, farm fresh from Fulton Valley, with mashed potatoes and fresh herb jus (\$16.95). Braised lamb shank from nearby Dixon with white beans, artichokes and cippolini onions (\$22.95). A bistro burger of fresh prime chuck with black pepper aioli and French fries (\$10.95). Mushroom burger with arugula, pesto aioli and onion marmalade (\$12.95) |



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- Menu Highlights: *Appetizers include:*
Castroville artichokes with lemon-tarragon aioli and pesto (\$8.95).
Fresh gulf hoppers show up in shrimp cocktail and scampi (\$12.95 / \$13.95). A seafood platter with fresh oysters. (\$19.95 p.p.)
- Small Plates: Great for sharing. One example is the carefully sourced Butcher's Board with: Bocalone Capocollo and Salame with orange and wild fennel, Hobbs Prosciutto, Laura Chenel Goat Cheese, Winchester Farms Gouda, Pt. Reyes Blue Cheese.
- Desserts: Seasonal fruit desserts, homemade ice creams and sorbets, banana cream pie and butterscotch pudding.
- Wine: California wines take center stage with plentiful offerings from small artisan and organic vintners who uphold sustainable practices. Approximately 50 wines by the glass.
- Beer: Artisan domestic beers
- Cocktails: Some local distilled spirits. Fresh and seasonal house-made infusions.
- Private Dining: Large parties accommodated within the main dining room
- Interior: Urban loft. A contemporary restaurant, warmed by timeworn brick walls, the generous use of wood, and soft lighting. Wine storage displays, polished concrete floors and zinc accents restaurant with a casual comfort. Diners have the option of enjoying small plates in the bar or on the patio where comfortable seating is plentiful or settling in to the dining room for lunch or dinner.