

MCCRADY'S



FOR IMMEDIATE RELEASE

CHARLESTON'S MCCRADY'S SELECTED TOP 10 IN NORTH AMERICA

Opinionated About Dining Releases Results of First Dining Survey

ATLANTA -- (March 18, 2008) – In its first published dining survey, “The 100 Best Restaurants of North America & Europe,” Opinionated About Dining (OAD) has selected Charleston’s McCrady’s Restaurant as one of the top 10 restaurants in North America. Incidentally, McCrady’s Restaurant in Charleston, South Carolina is one of only two restaurants in the American south in the list (#44 is located in Miami, Florida).

The 10-month survey was conducted at www.opinionatedabout.com. The 56 -page soft cover survey will be available at independent bookstores, cookware and gourmet food stores and online at amazon.com and opinionatedabout.com for \$6.95 plus tax in mid-March. OAD’s Editor and Publisher Steve Plotnicki said more than 1600 restaurants were in the online survey and more than 900 individuals in North America, Europe and Asia submitted ratings. Restaurants are organized into three categories: “Worth Planning a Trip Around” (105 points or higher), “Worth Going Out of Your Way For” (100-104 points) and “Important Local Choices” (95-99 points). Each restaurant listing includes its numerical ranking, a brief description, one to three standout dishes and quotes from contributing panelists.

“These restaurants have been selected by opinionated ‘destination diners’ who plan their travel around dining out and business travelers who combine meetings with meals at interesting restaurants,” said Plotnicki. “Most travel abroad at least once a year and consistently dine at the top restaurants in the places where they live.”

Opinionated About Dining Top Restaurants in North America with Rankings (Top 50)

Urasawa, Beverly Hills, California 113
The French Laundry, Yountville, California 111
Jean Georges, New York, New York 109
Manresa, Los Gatos, California 109
Per Se, New York, New York 107
Alinea, Chicago, Illinois 106
McCrady’s, Charleston, South Carolina 106
Minibar, Washington, DC 105

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CHARLESTON'S MCCRADY'S RESTAURANT SELECTED #6 in NORTH AMERICA

Opinionated About Dining Release Releases Results of First Dining Survey

Page 2 of 2

Opinionated About Dining Top Restaurants in North America with Rankings (Top 50)

-- List continued from page 1--

Splendido, Toronto, Ontario 105
Le Bernardin, New York, New York 104
Providence, Los Angeles, California 104
Sushi Yasuda, New York, New York 104
Bouley, New York, New York 103
Hatfield's, Los Angeles, California 103
Kuruma Zushi, New York, New York 103
Masa, New York, New York 103
Blue Hill at Stone Barns, Pocantico Hills, New York 102
Eleven Madison Park, New York, New York 102
Marinus, Carmel, California 102
Craft, New York, New York 101
Spago, Beverly Hills, California 101
Sugiyama, New York, New York 101
Chez Panisse, Berkeley, California 100
Il Grano, West Los Angeles, California 100
Uni, Boston, Massachusetts 100
Alex, Las Vegas, Nevada 99
Avenues, Chicago, Illinois 99
Blue Hill, New York, New York 99
Coi, San Francisco, California 99
Daniel, New York, New York 99
The Dining Room at the Langham, Pasadena, California 99
L'Atelier de Joël Robuchon, New York, New York 99
Michel Richard Citronelle, Washington, DC 99
Picasso, Las Vegas, Nevada 99
Sushi Seki, New York, New York 99
WD-50, New York, New York 99
Alan Wong's, Honolulu, Hawaii 98
Fore Street, Portland, Maine 98
Lampreia, Seattle, Washington 98
Matsuhisa, Beverly Hills, California 98
Mistral, Seattle, Washington 98
Sona, Los Angeles, California 98
Susur, Toronto, Ontario 98
Joe's Stone Crab, Miami Beach, Florida 97
Komi, Washington, DC 97
Masa's, San Francisco, California 97
Morimoto, Philadelphia, Pennsylvania 97
Troquet, Boston, Massachusetts 97
Boulevard, San Francisco, California 96
Cyrus, Healdsburg, California 96

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MCCRADY'S RESTAURANT

Architecture and design combine to produce modern, sophisticated style in a 229-year old setting, providing the perfect home for Chef Sean Brock's innovative dishes created with modern technique and the finest locally-grown ingredients available. The impressive cuisine is beautifully complemented by the restaurant's historic charm and its promise of quiet and gracious Southern hospitality. Not to be overlooked are remarkable features such as the impeccable AAA Four-Diamond service, the attention to detail on the menu and award-winning wine list, the culinary talents in the kitchen, the presentation of both the tables and the food itself, and the generous staff and guests who make dining at McCrady's an unforgettable experience. McCrady's is located at 2 Unity Alley in the heart of downtown Charleston and is open Sunday through Thursday, 5:30 p.m. to 10:00 p.m. and Friday and Saturday, 5:30 p.m. to 11:00 p.m. For reservations or additional information, call 843.577.0025 or log onto www.mccradysrestaurant.com.

CHEF SEAN BROCK OF MCCRADY'S RESTAURANT

The man behind the stove of McCrady's Restaurant and certainly a key factor in the OAD selection is Chef Sean Brock. After graduation from Johnson & Wales University and apprenticeships with Chefs Rick Tramanto, Gale Gand, Grant Achatz and Paco Roncero of La Terraza del Casino in Madrid, Brock began his professional career as Chef Tournant under Chef Robert Carter at Peninsula Grill, one of Charleston's finest restaurants. Two years later, he was appointed Executive Sous Chef under Chef Walter Bundy at the five-diamond Lemaire Restaurant at the Jefferson Hotel in Richmond, VA. His success in Richmond led to his promotion in 2003 to Executive Chef at the newly-remodeled five-diamond Hermitage Hotel in Nashville. Brock earned the Executive Chef position at McCrady's in Charleston in April 2006.

During his two years at McCrady's, Chef Brock has developed a 2.5 acre farm on Wadmalaw Island, just outside of Charleston. Staffed by the McCrady's culinary team, the farm supplies a majority of the vegetables for the restaurant, and is slated to be 100% biodynamic by late spring 2008. Brock and his team plant heirloom seeds that are at risk of being lost and sustain them by keeping them vital in the garden. A proponent of forward-thinking cooking techniques, Chef Brock's respect for food shines through with a dash of southern elegance for good measure.

McCrady's is located at 2 Unity Alley, Charleston, SC 29401. For reservations or additional information call 843.577.0025 or view www.mccradysrestaurant.com

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