

FOR IMMEDIATE RELEASE

Contact Eva M. Stimson, EMS MC, Inc., 858/864-8536 or emsmarketing1@cox.net

**CLAIRE'S ON CEDROS FIRST SAN DIEGO RESTAURANT AWARDED
PRESTIGIOUS LEED® PLATINUM CERTIFICATION**

Solana Beach, CA, March 17, 2010----Claire's on Cedros eco-friendly bakery and café located at 246 North Cedros Avenue in Solana Beach, California, announced today that it has been awarded LEED® Platinum certification, established by the U.S. Green Building Council (USGBC) and verified by the Green Building Certification Institute (GBCI). LEED is the nation's preeminent program for the design, construction and operation of high performance green buildings. Claire's on Cedros is the first San Diego restaurant to achieve the highest ranking of this certification, earning this award as one of only four restaurants in the U.S. and one of two in the state of California. Additionally, the restaurant is the first project in San Diego County to qualify for and be granted a reduction on Coastal Commission permit fees and holds a Certified Green Restaurant® designation by the Green Restaurant Association (GRA).

According to owners Terrie Boley and Claire Allison, "We are honored and proud to receive this highly coveted platinum-level certification. We share this award with our talented design team and dedicated staff, who have all been very supportive since we opened our doors for business on August 1, 2009. We began the process four years ago, long before there was a green building movement, and see this project as an extension of our lifestyles."

The project, located on a 20,000 square foot parcel of land features an American bistro café and bakery with a separate commercial office space and an attached live/work loft. Jean-Louis Coquereau, AIA, LEED AP of architectural firm JLC Architecture lead the design team that included interior designer Maura Johnson, ASID of Maura Johnson Interior Design and Naomi Stein of M & W Landscaping, Inc.

Claire's on Cedros serves a variety of breakfast and lunch dishes that incorporate fresh herbs, greens and fruit from their on-site garden with a menu that changes seasonally to take advantage of locally grown ingredients. The restaurant is open weekdays from 6:00 a.m. to 3:00 p.m. and 7:00 a.m. to 3:00 p.m. weekends. The facility houses a scratch bakery that provides baked goods for the restaurant including gluten-free offerings. All baked goods and menu items are available for take-out and special order. On-site and off-site catering is also offered. Visit www.clairesoncedros.com or call (858) 259-8597.

#