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**CHEF/OWNER RICHARD SANDOVAL RETURNS TO HIS CULINARY ROOTS
WITH THE OPENING OF PAMPANO, MEXICO CITY AND MADIERAS,
ACAPULCO**

New York (October x, 2007) - Chef/Owner Richard Sandoval changed America's perception of Mexican cuisine by coupling indigenous Mexican ingredients with European and Asian techniques. His innovation elevated timeless Mexican recipes to new heights. This fall, Chef Sandoval will open two new restaurants - Pampano, Mexico City and Madieras, Acapulco - that will take him back to his homeland. With his homecoming, he will introduce his modern Mexican dishes to his most challenging critics to date - the natives of Mexico.

"I am very excited to be returning to Mexico. I have always described my style as 'old hands, new ways' and this is a chance to reconnect with my culinary roots while sharing the contemporary influences that have inspired my Modern Mexican Cuisine. It will be thrilling to see how this combination is received in Mexico," Chef Sandoval explains.

In collaboration with his partners Placido Domingo and Executive Chef Josefina Santacruz, Chef Sandoval will begin his homeward move with the opening of Pampano, Mexico City in October, 2007. The menu will feature the sophisticated coastal Mexican cuisine that has generated critical acclaim for Chef Sandoval since the opening of Pampano, New York in 2003 - while the global restaurant scene has witnessed an influx of Mexican concepts, Pampano's innovative seafood menu remains one-of-a-kind. From the design perspective, an open, airy space with accents that suggest cresting waves and a glittering ocean will compliment the coastal dishes.

The chef's return to Mexico will culminate in the winter of 2007 when he assumes the reins of Madieras from his father. Chef Sandoval is the logical successor to the restaurant, which has been with the Sandoval family for 30 years - Madieras is where he grew up, honing his culinary skills on the locals who affectionately knew him as 'Manolo'.

Chef Sandoval will re-open Madieras with a new vision that blends tradition and contemporary flair - perhaps the ultimate expression of his motto, 'old hands, new ways'. The historical structure, which pays homage to the natural beauty and local

architecture of Acapulco, will be restored to its original beauty, while the interior will be energized with a new aesthetic, bar and lounge. Most importantly, the new menu will be composed of an inspired selection of Chef Sandoval's signature dishes.

About Modern Mexican

Richard Sandoval's Modern Mexican Restaurants is a leading international restaurant group with outlets in New York City, San Francisco, Washington DC, Denver, Las Vegas, and Dubai. Owned by legendary Chef Richard Sandoval, the group includes Maya in New York City, San Francisco and Dubai; Pampano in New York City and Mexico City; Zengo in Washington DC and Denver; Tamayo in Denver; La Sandia in Denver; Isla in Las Vegas. For more information on Modern Mexican, visit www.modernmexican.com.