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**The New Lemaire Restaurant at The Jefferson Hotel to
Open in Summer 2009**

*Farm to Table Philosophy and Modern Ambiance Characterizes Richmond's
Newest Dining Experience*

Richmond, Va. (May 21, 2009)---The new Lemaire Restaurant at The Jefferson Hotel, opening in summer 2009, is bringing a fresh, modern culinary experience to one of Virginia's most iconic attractions. Under chef Walter Bundy, the restaurant will celebrate the natural culinary assets of Virginia, presenting a "farm to table" philosophy in both the menu and in the innovative cocktail program that makes use of the regional bounty of seasonal produce and herbs. The restaurant has undergone a complete renovation adding a new bar and lounge. The bar will serve as both a greeting point and as the "energy center" of the restaurant, inviting guests to linger for casual drinks or experience a creative new cocktail as a preface to an evening of outstanding dining. The restaurant will open for dinner only, with plans to add breakfast and lunch service in the fall.

"The original Lemaire restaurant was from its inception a leader in creative fine dining," says Jefferson Hotel Director of Restaurants Ben Eubanks. "By putting the Lemaire name on our newest restaurant concept, we are honoring The Jefferson's culinary past while looking to our future as a premier dining experience in Richmond."

Chef Bundy, a Richmond native, has served as the executive chef of the original Lemaire for the past six years. A graduate of the New England Culinary Institute, Bundy has worked with some of the nation's finest chefs, including Thomas Keller at The French Laundry in California's Napa Valley. Bundy's focus on local and regional ingredients has been a key factor in the development of the new Lemaire dining experience.

"We are so thrilled to introduce a new generation to The Jefferson Hotel by presenting a contemporary dining experience under the beloved Lemaire name," says Bundy. "By being inspired by comments and suggestions from our loyal guests who have dined at the Jefferson Hotel over the years, we believe that we have hit on the perfect culinary experience for modern diners."

A rich mahogany and granite bar greets guests as they enter the new Lemaire's spacious lounge. A muted color palette of golds, tans and creams in a variety of textures is accented with pumpkin and showcases the attention to details in the finishes of the room. Bare wood tabletops and newly laid wood flooring

provide additional warmth to the space. The dining rooms feature beautifully restored historical architecture enhanced by magnificent lighting fixtures. The restaurant seats a total of 139, with 16 seats in the bar, 33 in the lounge and 90 in the dining rooms.

Originally serving as the ladies' parlor and then the private Rotunda Club, the first Lemaire Restaurant was introduced in 1986 and quickly became a Richmond dining tradition. The Lemaire is named in honor of Thomas Jefferson's White House maitre d'hôtel, who introduced Americans to the art of cooking with wine. A renovation in 2000 provided the addition of The Conservatory overlooking historic Franklin Street.

Since 1895, The Jefferson Hotel, located at 101 West Franklin Street, has been recognized by discerning travelers as Richmond's grandest hotel and one of the finest in America. Known for its gracious and friendly service, luxurious guestrooms, breathtaking architecture and Victorian décor, The Jefferson Hotel is reminiscent of an elegant era.

For more information, go to www.jeffersonhotel.com or call 800-424-8014.

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