



## LE CORDON BLEU® RESTAURANT RECEIVES THE PRESTIGIOUS CAA/AAA 2008 FIVE DIAMOND AWARD

### *Le Cordon Bleu is the Only Culinary Institution Operating a Five Diamond Restaurant*

OTTAWA, CANADA (November 9, 2007) – **Le Cordon Bleu®** has announced that its Five Diamond *Le Cordon Bleu Signatures Restaurant* has once again received a Five Diamond rating from the Canadian/American Automobile Association (CAA/AAA). A Five Diamond rating is the highest honor bestowed upon restaurants by the CAA/AAA, and signifies world-class excellence: menus are often “cutting edge,” featuring only the finest ingredients available; presentations are spectacular and reflect impeccable artistry and awareness; staff members pay unfailing attention to detail and service guests effortlessly and unobtrusively. Le Cordon Bleu is the only culinary institution to operate a Five Diamond restaurant. Currently, there are 60 restaurants in all of North America with a Five Diamond rating.

“This International recognition also goes to our clients and peers who inspire us to always stride to provide the best. Le Cordon Bleu remains committed to encouraging excellence and innovation in the culinary and Hospitality Arts`. Andre J. Cointreau.

*Le Cordon Bleu Signatures Restaurant* is located on the grounds of Le Cordon Bleu Ottawa Culinary Arts Institute, a part of the famed French culinary academy based in Paris, France. The restaurant is unique in that it is not a typical application restaurant staffed by students, but rather an observation kitchen where they witness first-hand the operations of a fine dining establishment. As the first Le Cordon Bleu restaurant in North America, Mr. Cointreau chose the name Signatures, plural, instead of the singular, as the restaurant was to be a showcase of the various talents of Le Cordon Bleu’s international chefs.

*Le Cordon Bleu Signatures* employs a professional kitchen brigade led by Executive Chef Yanick Anton that now includes graduates of Le Cordon Bleu as well as a front-of-the-house staff, led by *Maitre d’Hotel Christian Cocquière*. *Le Cordon Bleu Signatures Restaurant* features the finest in classic French cuisine reinterpreted within an innovative context using local ingredients and modern elements in cuisine.

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The interior of the restaurant is elegantly decorated by **Pierre Deux – French Country**, the famous purveyor of fabric, furniture and tabletop items and the sister company to Le Cordon Bleu. The restaurant's décor translates the French charm of *l'art de bien vivre*" (the art of living well).

Since opening in 2001, *Le Cordon Bleu Signatures Restaurant* has been continuously recognized as one of Canada's top tables.

AAA is a not-for-profit organization of some 80 motor clubs serving more than 46 million members in the United States and Canada. When traveling in Canada, the CAA logo is synonymous with AAA. The diamond rating system was first established in 1977 to evaluate accommodations. In 1988 it was adapted for restaurants. The AAA now evaluates more than 12,000 restaurants across Canada and the U.S. annually. Award ratings are based on evaluations performed by full-time professionally trained AAA representatives as well as club and individual member recommendations.

Since its founding in 1895 in Paris, Le Cordon Bleu has come to be considered the authority in French culinary technique and has succeeded in passing on these traditions while keeping in step with the industry. Currently, Le Cordon Bleu maintains a presence in 15 countries with 29 schools attended by more than 20,000 students annually. Through strategic alliances, such as those formed with prestigious international universities, Le Cordon Bleu now complements its global culinary presence with entrepreneurial bachelors and masters degrees in Hotel & Resort Management, Restaurant Business and Convention & Event Management, as well as an MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy.

Le Cordon Bleu has schools in North America, France, Great Britain, Japan, Korea, Australia, Thailand, the Middle East and South America. These schools employ a total of 450 chefs, including 80 Master Chefs. Le Cordon Bleu also operates restaurants in Mexico City, Tokyo, and on board Regent Seven Seas luxury cruise ships.

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