



BOUDIN | SF™

FOR IMMEDIATE RELEASE:

**Boudin SF, Creators of San Francisco’s Original Sourdough Bread,
To Open a Restaurant at the Nut Tree in Vacaville on
Thursday, February 13**

Opening festivities include a police escort for the “Mother Dough,” free loaves of bread every day for a year for the first 100 guests, a fundraiser for Opportunity House, and discounted lift tickets from Homewood Mountain Resort

VACAVILLE, CA. (January 23, 2014) – Sharon Duvall, CEO of Boudin Bakery, is pleased to announce that the company will open Boudin SF at the Nut Tree in Vacaville on Thursday, February 13. Boudin SF is a fun and family-friendly restaurant that welcomes guests to enjoy breakfast, lunch and dinner. Boudin SF is born from San Francisco’s oldest continuously operating business, Boudin Bakery, which created The Original San Francisco Sourdough Bread™ – an American classic that has enthralled generations of San Franciscans and is sought after by visitors from around the world.

To celebrate the opening of Boudin SF in Vacaville, the restaurant will host a number of community events:

- **Mother Dough Arrival:** On February 5 at 10 a.m., Boudin Bakery, will transport its legendary “Mother Dough,” first cultured in 1849 and present in every loaf of Boudin sourdough, from San Francisco to its newest location in Vacaville. A “culinary celebrity,” the Mother Dough will receive a police escort to mark her arrival in Vacaville. Boudin bakers use a portion of the original “Mother Dough” and Boudin’s original recipe from

1849 to create Boudin's distinctively flavorful bread. Leavened only with wild yeast "caught" from San Francisco's fog-cooled air, Boudin's original "Mother Dough" has been replenished with flour and water every day for 165 years. In keeping with French baking traditions, accomplished Boudin bakers mix, shape, score and bake Boudin's bread fresh daily. Each loaf takes 72 hours to create and is served fresh from the oven.

- **Sneak Peek Eats:** Boudin SF warmly welcomes the community to enjoy a sneak peek of the restaurant before it opens to the public. Boudin SF at the Nut Tree in Vacaville will give away 1,500 free meals during a series of "Sneak Peek Eats" benefiting Opportunity House, a non-profit in Vacaville that provides a safe, secure, drug-free and helpful environment for homeless people in Solano County. On February 8, 11 and 12 guests can enjoy free breakfast, lunch and dinner and are encouraged to make donations which will go directly to Opportunity House. Reservations are required and can be made at www.events4boudinsf.com/vacaville.
- **Bread Winners:** On February 13, the first 100 guests who enter Boudin SF at 9 a.m. will win a free loaf of The Original San Francisco Sourdough Bread™ every day for a year. Boudin enthusiasts often camp out overnight to be sure that they are among the first 100 guests to enter the restaurant. The #1 spot among the first 100 guests will be reserved for The Food Bank of Contra Costa and Solano, a local non-profit that provides food to Solano County residents.
- **Discounted Lift Tickets for Homewood Mountain Resort:** Boudin SF's newest location at the Nut Tree in Vacaville is located off Highway 80 and perfectly situated for those looking to grab a quick bite on their way to Lake Tahoe. In anticipation of being a popular stop on the way to Tahoe, Boudin SF has partnered with Lake Tahoe's most beautiful and family-friendly winter recreation resort, Homewood, to offer guests the opportunity to purchase lift tickets at the restaurant for a discounted price of up to 15 percent. Boudin SF in Vacaville will offer day passes for adults, teens and children which will be valid throughout the entire winter season. Tickets will be available for purchase at the counter and are non-refundable.

Boudin SF is ideal for breakfast, lunch and dinner. Boudin SF's attention to detail shines through in every dish, as seasonal, organic and locally-sourced ingredients are used whenever possible. Boudin SF's *Baguette Burger* is a perennial contender for "best burger," and savvy regulars have a tough time choosing among tempting options that include the *Blue Note Baguette Burger* with Sonoma County Point Reyes blue cheese and caramelized onions on a toasted sourdough baguette – and the *Roasted Cremini Mushroom & Swiss Baguette Burger* with roasted cremini mushrooms and melted Swiss cheese on a toasted multigrain baguette. Similarly the *French Dip* brings together ingredients that were made for each other, with the tangy sourdough enhancing the savory au jus and hearty roast beef of the cold weather classic.

For those who love comfort food, Boudin SF beckons with decadent grilled cheese sandwiches. Two delicious choices are *Grilled Brie with Apples & Fig Jam* on parmesan-crusting multigrain bread or *Grilled Cheese with Fra' Mani Ham* on parmesan-crusting sliced sourdough. Lighter fare includes the *Goat Cheese and Apple Salad*, featuring Laura Chenel goat cheese – and the *Asian Chicken Salad*. Local beers and select wines on tap make Boudin SF the ideal place to pop in after hitting the Nut Tree outlets for an afternoon of shopping. For a quick breakfast after dropping off the kids at school or hitting the gym, Boudin SF has everything from *Vegetable Scrambles* to *Sourdough French Toast*.

Boudin SF also offers Web-to-Go service, an easy and convenient alternative to waiting in line, allowing customers to order lunch or dinner online through a simple three-step process. Guests can use this service by simply logging onto the Boudin Bakery Website:

www.Boudinwebtogo.com.

Boudin SF at the Nut Tree in Vacaville is located at 1620 East Monte Vista Avenue, between East Monte Vista and Interstate 80. Boudin SF will be open Monday through Friday, 6 a.m. – 9 p.m.; Saturday, 7 a.m. – 9 p.m.; and Sunday, 7 a.m. – 8 p.m.

About Boudin Bakery

Headquartered in San Francisco, Boudin Bakery is world-famous for The Original San Francisco Sourdough Bread™, which is baked with the same "mother dough," or sourdough starter, used

since 1849. Born in the Gold Rush, Boudin is the oldest continuously operating business in San Francisco. Boudin at the Wharf, located in the heart of San Francisco's renowned waterfront, is Boudin's flagship facility and home to Bistro Boudin, Boudin Museum & Bakery Tour, a demonstration bakery, Bakers Hall Marketplace and a Boudin Café. Boudin bread can be purchased at Boudin Bakery, located at 10th Avenue and Geary Boulevard, Boudin at the Wharf and all Boudin restaurants located in Northern and Southern California. Boudin also offers catering and operates a gift catalog business, which can be found online www.boudinbakery.com.

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