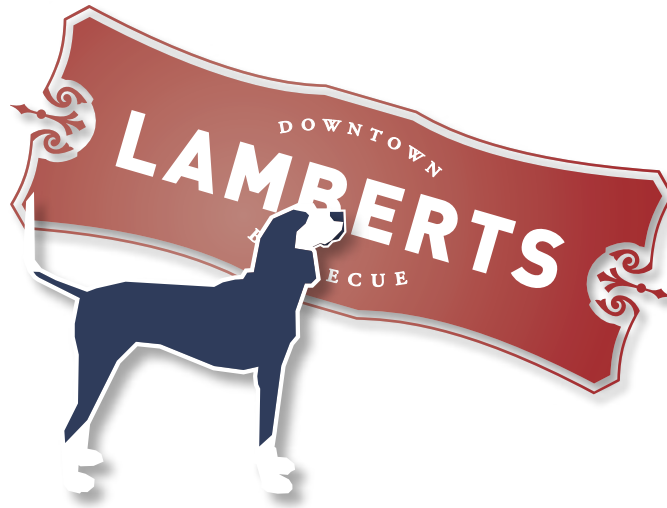


BLUE DOG LOVES LAMBERTS



401 2ND STREET, AUSTIN, TEXAS 78705

in the historic
Schneider Bros. Building

MANAGEMENT

Thomas Moorman :: *Chef*

Thomas Moorman is a third generation Texan from San Antonio who is passionate about food and has been working in professional kitchens since the age of sixteen. After attending the Lorenzo de Medici Cooking School in Florence, Italy, he completed his formal culinary education at the New England Culinary Institute. At a young age, Thomas served in both cooking and managerial roles in some of Americas top kitchens. To further his knowledge and appreciation for BBQ and southwestern cuisine, he went to work for Bobby Flay's Mesa Grill in New York. Thomas then moved to Montreal for a job under world-renowned chef Normand Laprice, a pioneer of seasonal market cuisine. That led to a position under an apprentice of Normand, at the high-paced restaurant Globe, where he learned the importance of farmer-restaurant relationships and fresh local ingredients. Thomas recently moved from Montreal back to his home state of Texas, where he met Larry McGuire. As sous chef, Thomas will be seeking out the best local ingredients from farms and ranches around the state, and the menus will change weekly based on his findings.

Will Bridges :: *Music Director*

Will Bridges, an Austin native and Austin High School alum, graduated from Texas Christian University with a degree in Finance and Music Production. An avid musician since the age of five, Will made his debut at Austin's historic Continental Club at only twelve. He has been in several musical projects around town and worked for some of the biggest industry names in the nation. Will was head of A&R for Jody Williams Music/Sony Tree Publishing in Nashville. He has also done event production for MTV/Nightwatch Management in Memphis, Miami, and Cancun, Mexico. As entertainment director, Bridges will use his experience and knowledge of the Austin music scene to bring quality and authenticity to the Lambert's Stage. Lambert's will feature the best blues, country, and rock from Texas and beyond in its intimate upstairs bar and lounge.

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MANAGEMENT

Louis Lambert :: *Chef*

Louis Lambert, a seventh generation Texan, has joined Blue Dog Management, Inc in an advisory roll during the opening of Lamberts Downtown Barbeque and will contribute to the changing menu and advise the management team in all matters of daily business. He continues to own and operate Jo's Hot Coffee, Good Food at the Hotel San Jose and the new Jo's on 2nd Street in Austin. Louis most recently worked for Crestline Hotels and Resorts as Executive Chef, Director of Food and Beverage, and Task Force Chef. Before joining Crestline, he was the owner and operator of Lambert's in Austin Texas, where he was voted best chef in the Austin Chronicle. Chef Lambert is a graduate of the University of North Texas and the Culinary Institute of America. Louis has worked in San Francisco at Wolfgang Puck's Postrio and at Hawthorne Lane. In Texas, he was Executive Chef at Café Pacific in Dallas, Executive Chef at Word of Mouth Catering, and owner of Liberty Catering, both in Austin. He is on the board of the Texas Hill Country Wine and Food Festival, a featured chef at Central Market cooking schools, and active in many civic organizations throughout the state. Lambert's was voted "Restaurant we wished was still open" in the 2004 Austin Chronicle Readers Poll.

Larry McGuire :: *Chef*

Larry McGuire was born and raised in Austin, Texas, where he attended Austin High and The University of Texas. Larry began cooking professionally for Chef Louis Lambert's Liberty Catering when he was sixteen. With Liberty Catering, Larry learned all aspects of the high-end catering business and cooked for the Lance Armstrong Foundation, the Governor's Mansion, Michael Dell, and at the Crawford Ranch. Later while studying economics and business at the University of Texas, Larry cooked full-time at Lambert's, the award winning American fine dining restaurant on hip South Congress. After living in Spain for the summer of 2003, Larry moved to Houston to help celebrity chef Grady Spears open the Burning Pear. After six months as sous chef to executive chef Clay Wilson, Larry joined Louis Lambert as the restaurant chef at the Plaza Hotel, a four diamond property in downtown San Antonio. Larry returned to Austin in October 2004 to work at the acclaimed restaurant Starlite and concentrate on developing the concept for the new Lambert's. Larry has been responsible for getting this project off the ground and will oversee day to day operations at the restaurant. He will split time between the kitchen and the dining room, insuring that Lambert's will be a food driven restaurant.



Historic Location

The Schneider Store, located on the edge of downtown Austin at 2nd and Guadalupe, is a Texas historical landmark, which was built in 1873. Constructed by the Schneider family as one of the first general stores in Austin, the building has also housed a bar, an art gallery, offices and, stood vacant for many years. It has survived depressions, two fires and was almost demolished before securing protection by the Texas Historical Commission. In 2000, the City of Austin began restoring the building with the help of local architect Emily Little. Now the building looks exactly as it did in 1873 and stands as a testament to historic downtown Austin.

Today, the building is flanked on the south and west by the CSC building and to the east by Austin's new city hall, two symbols of Austin's recent economic and physical growth. The building is a part of the new 2nd Street District development, the largest mixed retail and residential development in downtown Austin's history.

With approximately 2000 square feet of space per floor, an additional 900 downstairs in the basement, and generous outdoor seating, the Schneider Store is the ideal location for Lambert's. The downstairs dining room seats 75 with room for an additional 50-75 outside. The upstairs lounge seats 55 with additional standing room.

