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**SBE ANNOUNCES COLLABORATION WITH
ACCLAIMED CHEF MICHAEL MINA**

Exciting New Concept to Open on Sunset Boulevard

LOS ANGELES, CA [April 23, 2008]: SBE announced today their partnership with celebrated chef Michael Mina to open *XIV*, an elegant experience in dining that promises to add an exciting new dimension to the Los Angeles culinary landscape. Designed by Philippe Starck, the décor of the restaurant will evoke that of a European chateau while the dining experience will be decidedly modern – providing a fluid, social atmosphere and unique menu structure.

Spanning a whole city block on the fashionable Sunset Strip, a multimillion dollar renovation will completely transform the space with an entirely new, modern exterior and opulent, supremely Starck interior. "This location, at the corner of Sunset and Crescent Heights boulevards, has great meaning to our company as we opened our first venue there in 2003." says SBE CEO and Founder Sam Nazarian, "Michael Mina is a longtime friend and I'm incredibly excited that we've found the ideal opportunity to properly showcase his talents in Los Angeles."

The collaboration marks Michael Mina's return to Los Angeles after a 20-year absence. "I began my career working at the Hotel Bel Air and have always wanted to return to be a part of the Los Angeles food scene," says Mina. "I am thrilled to be partnering with my friend, Sam Nazarian, as I have a deep respect for what he has accomplished in Los Angeles with his innovative company, SBE."

Known for his modern approach to American cuisine, Michael Mina has received numerous honors including the coveted Bon Appetit: Chef of the Year in 2005, San Francisco Magazine: Chef of the Year in 2005, as well as the James Beard Foundation: Best California Chef in 2002 and Rising Star Chef in 1997. Beloved for his eponymous restaurant in San Francisco, which received two stars from the Michelin Guide in 2007 and four stars from the San Francisco Chronicle in 2008, Mina has opened thirteen concept restaurants throughout the country including Stonehill Tavern at Monarch Beach, which received a three-star review from the Los Angeles Times and was voted one of the Top 10 Best New Restaurants by Zagat in 2008.

XIV will meld Mina's modern American cuisine with the concept of "social dining" to foster a dynamic and engaging atmosphere. Different from small plates and family-style dining, XIV's menu will be based on individual portions allowing the guests to create their idea of the ultimate tasting menu.

Inspired by a 17th century chateau, Starck's design will juxtapose contemporary elements with traditional European accents, resulting in a warm, yet provocative environment that will captivate guests and entice them to linger through the evening. The restaurant will also feature outdoor patio dining year round.

XIV is the latest addition to SBE's growing restaurant portfolio, which includes Foxtail, Katsuya Hollywood and Katsuya Brentwood, the Abbey and the soon-to-open Katsuyas in Glendale and Downtown Los Angeles. XIV, located at 8117 Sunset Boulevard, will open in the Fall of 2008.

ABOUT SBE

Founded in 2002, the Los Angeles-based SBE brings exquisite balance to the interrelated worlds of modern hospitality, real estate development and independent film production. As a privately held company founded and helmed by CEO Sam Nazarian, SBE acquires, develops and manages exceptional projects through its specialized operating divisions – Restaurant and Nightlife, Hotels, Real Estate, Bolthouse Productions and Element Films.

The industries gathered under the SBE umbrella create unparalleled opportunities for synergy and branded, all-encompassing lifestyle experiences. With a mission to redefine standards of excellence and innovation, Nazarian and his team draw upon a wealth of institutional expertise and entrepreneurial know-how to create unique alliances between these divisions, providing a complete lifestyle experience for SBE clients, whether they are staying in SBE properties, dining at SBE restaurants or enjoying Element films. SBE has also harnessed the creativity and innovation of the best minds in the business, including design visionary Philippe Starck, with whom the company has an exclusive agreement for the creation of hotels, restaurants and lounges in the U.S., Canada, Caribbean and Mexico. The result: quality products rich in detail and originality, each created for a discriminating and diverse clientele.

SBE's Restaurant and Nightlife division, led by President Kevin Stuessi, stays ahead of the curve by constantly creating trend-setting new restaurant and nightlife concepts, as well as expanding the reach of the popular destinations within its portfolio for SBE's A-list clientele. Its current restaurant and nightlife brands include Katsuya (expanding to four locations by the end of 2008), Foxtail, The Abbey, Hyde Lounge, S Bar and Area. As the cornerstone of its synergistic approach, SBE's Hotel division, led by President Arash Azarbarzin, has completely rethought and re-imagined the luxury hotel experience, distilling the essence of what today's travelers want and need and delivering it in a wholly fresh, new way. SBE will debut its first luxury hotel brand, SLS Hotels, with the Fall 2008 opening of SLS Hotel at Beverly Hills featuring a Philippe Starck design and an innovative culinary program by chef José Andrés. Also in the SBE Hotel collection are Miami's Ritz Plaza hotel, which will debut in 2009, and Las Vegas' famed Sahara Hotel & Casino, which will be repositioned and redesigned by 2011. Both properties will feature Philippe Starck designs and include outposts of SBE's acclaimed venues such as Katsuya and Hyde.

ABOUT MINA GROUP

Mina Group Inc. is a San Francisco-based restaurant management company specializing in operating upscale, innovative restaurant concepts. Mina Group began operations in 2002 and currently operates the following restaurants: MICHAEL MINA at the Westin St. Francis in San Francisco; NOBHILL and SEABLUE at MGM Grand in Las Vegas; STRIPSTEAK at Mandalay Bay in Las Vegas; MICHAEL MINA Bellagio at Bellagio in Las Vegas; ARCADIA in San Jose; STONEHILL TAVERN at the St. Regis Monarch Beach in Dana Point; SEABLUE Borgata in Atlantic City; SALTWATER and BOURBON STEAK at MGM Grand in Detroit; BOURBON STEAK at the Fairmont Scottsdale Princess in Scottsdale, BOURBON STEAK at the Fairmont Turnberry Isle Resort in Miami and NEMI in Mexico City. Plans are underway for multiple openings in 2008, 2009, 2010.