



THE JEFFERSON
WASHINGTON DC

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Skilled Hotel Management Team Leads The Jefferson, Washington, DC Through Historic Transformation

An expert team of hotel management professionals led by Managing Director Franck Arnold has been appointed to usher The Jefferson, Washington, DC, through its most significant transformation yet. The team – which also includes Executive Chef Damon Gordon, Director of Sales and Marketing Erik Grazetti, Director of Finance Andrew Pang, and Food and Beverage Manager Mario Bevilacqua von Guenderode – collectively brings to the table a wealth of luxury hospitality experience and a successful track record of managing hotels through major transitions. The Jefferson is in the throes of a full-scale renovation and is anticipated to reopen in mid-2009 as Washington’s best small luxury hotel.

Franck Arnold, Managing Director

Franck Arnold, a seasoned hotelier who has built an impressive career in Europe and the U.S., joined The Jefferson in November 2005 as general manager, and was promoted in March 2007 as the hotel closed its doors to begin the renovation process. He was previously hotel manager of the Four Seasons Hotel Chicago.

For 13 years prior, Arnold, who hails from Strasbourg, France, rose through the ranks of InterContinental Hotels, working in France, England, Greece, Belgium and Spain before ultimately serving as hotel manager of the Barclay InterContinental New York.

Fluent in English, Spanish and French, Arnold graduated from the Hotel School in Strasbourg. He holds a master’s degree from I.M.H.I. Cornell Essec in Paris and an MBA from Henley Management College in the U.K.

Damon Gordon, Executive Chef

Damon Gordon, whose restaurants have added cachet to some of the nation's most illustrious hotels, will head the kitchens of Plume, The Jefferson's fine dining restaurant. This marks his return to the East Coast after a two-year turn in San Diego as executive chef of the critically acclaimed Damon Gordon's Quarter Kitchen at The Ivy Hotel.

For six years prior, Gordon built an impressive resume as executive chef of leading restaurants and hotels in New York City and Miami: Ono at Hotel Gansevoort, Mix (by Alain Ducasse and Jeffery Chodorow), Royalton, and Miami's stylish Delano. A native of Great Britain, he spent his early career honing his culinary skills in the U.K.'s finest kitchens. They include Ian Schrager's Saint Martin's Lane, the Michelin-starred Quo Vadis and the three-Michelin-starred Waterside Inn.

Chef Gordon and his cuisine have been featured in leading news outlets such as *Condé Nast Traveler*, *USA Today* and ABC News, among others.

Erik Grazetti, Director of Sales and Marketing

Erik Grazetti joined The Jefferson as director of sales and marketing in 2007, bringing with him more than 16 years of experience in Washington, D.C. hospitality sales and customer service. Grazetti was most recently corporate director of sales, pricing and revenue management for Accor North America, overseeing the sales and revenue management departments of the company's 22 North American hotels. For three years prior, he was director of sales and marketing for the Sofitel Lafayette Square.

Also in the nation's capital, Grazetti spent six years with Ritz-Carlton hotels, and he launched his hospitality career with a seven-year tenure at the ANA Hotel, Washington, D.C.

Andrew Pang, Director of Finance

A native Washingtonian, Andrew Pang joined The Jefferson as director of finance in 2005. His past experience includes tenures with hotels in transition, most recently as assistant controller with Fairmont Hotels & Resorts. Pang began his career with Hyatt Hotels & Resorts, ultimately serving as assistant controller for the Hyatt Regency Houston Airport. He joined the company in 1994 at the Hyatt Fair Lakes in the

Washington, D.C. suburbs, and worked in various operational roles there and at the Hyatt Regency Houston downtown.

Pang holds a bachelor's degree in business administration from the University of Virginia.

Mario Bevilacqua von Guenderrode, Food and Beverage Manager

As food and beverage manager, Mario Bevilacqua von Guenderrode brings to his position an extensive background in the European luxury boutique hotel market. Arriving in the U.S. in 2005, he served for a year as assistant lounge manager at the Sofitel Lafayette Square hotel before his hire by The Jefferson in 2006 as assistant food and beverage manager. In his native Europe, he was most recently assistant manager of the Luxury Destinations Group, setting standards and procedures for three private villas operated as luxury hotels in France, Morocco and Italy. Bevilacqua von Guenderrode also worked at the Suvretta House in St. Moritz and the Villa Crespi Hotel in Italy.

Bevilacqua von Guenderrode is a graduate of the Lausanne Hotel School in Switzerland.

About The Jefferson

A 99-room Beaux Arts gem, The Jefferson, Washington, DC has an illustrious history catering to Washington's elite. It enjoys one of the city's most prestigious and strategic locations, at the corner of 16th and M Streets – just four blocks from the White House and within a short walk of museums, monuments and embassies. It is convenient to the dining, shops and nightlife of Georgetown and Penn Quarter, as well as the downtown business district and Dupont Circle.

The Jefferson first opened in 1923 as a luxury residential building that was the address of choice in Washington's diplomatic and social circles, and was converted into a hotel in 1955. It is currently undergoing a full-scale renovation that represents its most significant transformation yet, and will reopen in mid-2009 as Washington's best small luxury hotel.

For more information, visit www.jeffersondc.com.

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