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FOR MORE INFORMATION:

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**7 ON FULTON ANNOUNCES NEW EXECUTIVE CHEF
Sous Chef receives promotion**

NEW ORLEANS, LOUISIANA March 2, 2009 -7 on Fulton has recently promoted Matthew Fultz to Executive Chef. Fultz, 29, joined the staff at 7 on Fulton in the Wyndham Riverfront Hotel in 2006 and quickly worked his way up to Executive Sous Chef. Prior to his arrival at the warehouse district hotel, Fultz graduated from Nicholls State University and completed an externship at the Rib Room in the Omni Royal Orleans Hotel, and later became the Executive Chef at the Flaming Torch restaurant. "Chef Matthew's background in fine dining will complement the timeless qualities of the exceptional dining experience our patrons have come to expect at 7," stated Craig Hulford, General Manager of 7 on Fulton. "His eagerness to create exciting, imaginative food will certainly be showcased in the contemporary design of our dining room."

On being named as Executive Chef, Fultz said, "I'm really excited about creating a new menu filled with progressive, but approachable food made with our region's best seasonal ingredients available." Fultz' contemporary Creole menu features dishes such as alligator ravioli with sauce piquant; crispy duck breast with sweet potato gnocchi sautéed vegetables in a duck jus; and Salmon meunière with green chili grits and a Tasso cream sauce. Lunch entrees range from \$10 to \$19; dinner entrees are \$15 to \$27. A bar menu is available during all service hours. 7 on Fulton is located in the Wyndham Riverfront Hotel at 701 Convention Center Blvd. The restaurant serves Breakfast, Lunch and Dinner seven days a week.

Complimentary valet parking is offered to guests. Reservations may be made by calling (504) 525-7555.

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