Michael Mina's Bourbon Pub Northstar Opens in Time for the Winter Season

•Celebrated Chef Mina Debuts Elevated Après Ski Hot Spot in The Village at Northstar California Resort

Award-winning MINA Group, in partnership with Vail Resorts, is thrilled to announce the opening of Bourbon Pub at the base of Lake Tahoe's acclaimed Northstar California Resort in late November 2019. The restaurant will be a stand-out après ski destination within The Village at Northstar, presenting a lively year-round gathering place for elevated pub inspired food, craft cocktails, entertainment, and an impressive selection of beer and wine.

"I've always had my eye on Tahoe and am so thrilled to be partnering with Vail Resorts to bring our upscale experience to The Village at Northstar," said Chef Michael Mina. "Opening just in time for this year's upcoming season, we are looking forward to giving North Lake Tahoe a taste of our world of wow at the new Bourbon Pub Northstar."

Bourbon Pub Northstar will offer a selection of elevated pub favorites to satisfy guests' hunger after a day on the slopes or the lake, including **Avocado Hummus** with cucumber, endive crudité and roasted garlic chickpeas; **Truffle Caesar** with gem lettuce, sweet onion cream, garlic streusel and parmesan; **'General Tso' Chicken Wings** with sweet and spicy sauce and scallions; **Cauliflower 'Steak'** with tahina sauce, pomegranate, pickled golden raisins, za'taar and pistachio; and **Spicy Korean Wagyu Tacos** with pickled cucumbers, sriracha creama and purple cabbage. To accompany the creative mountain-fare menu, the beverage program at Bourbon Pub Northstar will encompass classic cocktails with an après twist as well as local craft beers and domestic wine served by the glass.

"Northstar is very proud to welcome Michael Mina's Bourbon Pub, adding to the roster of world-class amenities offered to guests at our resort," said Deirdra Walsh, vice president and general manager of Northstar California Resort. "Our collaboration with the MINA Group will not only add to Northstar's existing elevated après scene, it will be an opportunity for our guests to experience year-round lunch and dinner creations from a globally celebrated chef in the heart of our village."

The 125-seat restaurant is ideally located at the base of the Big Springs Gondola in the heart of the Village at Northstar. Bourbon Pub Northstar boasts a warm, mountain-modern design aesthetic and features a main dining room with a landscape mural designed by a local artist, an eight-seat bar, private dining space and a mud room with cubbies and hooks to store guests' gear before entering. San Francisco-based ROY, the hospitality design studio focused on creating conceptually driven designs while preserving functionality and value, designed Bourbon Pub Northstar to exude a homey, cabin-feeling with a fun, inviting atmosphere. Touches of plaid fabric, black and white buffalo check and hunter green and camel-colored leather can be found throughout the space reminiscent of a traditional hunting lodge, creating a color palette that is influenced by its natural surroundings. Additionally, vintage board games will be on-hand for guests looking for some friendly competition off the slopes and lake.

Working closely with Chef Mina is on-site Executive Chef Jon Blackley. A North Carolina native, Blackley has worked at some of the best restaurants in the state and has been in the hospitality business for more than 20 years. Blackley believes that dining is one of the last true remaining social interactions we still have in this day and age, a philosophy that he plans to translate to the Bourbon Pub Northstar experience. Blackley's most recent notable experiences include banquet chef of the Unstead Hotel and Spa, chef de cuisine at Prestonwood Country Club, and most recently executive chef at Vidrio. Blackley plays on elevating the familiar and enjoys cooking with the seasons using the freshest local and sustainable products available.

Located at the base of the Big Springs Gondola in The Village, Bourbon Pub Northstar will be open for lunch and dinner service daily. For the latest updates, please follow along at @BourbonPubNorthstar and @Northstar_California.

ABOUT MINA

MINA is a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative

restaurant concepts. MINA is led by Chef/Founder Michael Mina whose accolades include James Beard Foundation “Who’s Who of Food and Beverage” inductee in 2013, Bon Appétit Chef of the Year, San Francisco Magazine Chef of the Year, and International Food and Beverage Forum’s Restaurateur of the Year. Operating since 2003, MINA currently manages over 40 restaurants including BARDOT BRASSERIE in Las Vegas; BOURBON PUB at San Francisco International Airport; BOURBON STEAK in DC, Glendale, Miami, Nashville, Orange County, Santa Clara and Scottsdale; BOURBON PUB and MICHAEL MINA’s TAILGATE in Santa Clara; BOURBON PUB at San Francisco International Airport; CLOCK BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco, Houston, Miami and San Diego; LOCALE MARKET and FARMTABLE CUCINA in St Petersburg, Florida; MARGEAUX BRASSERIE and PETIT MARGEAUX in Chicago; MICHAEL MINA in San Francisco and Las Vegas; MINA BRASSERIE in Dubai; MINA’S FISH HOUSE in Oahu; OSTERIA CAL MARE in Los Angeles and Springfield; PABU in San Francisco and Boston; PIZZA & BURGER in Miami Beach; PUB 1842 in Las Vegas; RN74 in Seattle; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; THE HANDLE BAR in Jackson Hole; THE RAMEN BAR in San Francisco; THE STREET FOOD HALL in Waikiki, and TRAILBLAZER TAVERN in San Francisco. For a complete list of restaurants please visit http://michaelmina.net. Follow Chef Michael Mina on Facebook at Michael Mina, and on Instagram and Twitter at @ChefMichaelMina.

About Vail Resorts, Inc. (NYSE: MTN)

Vail Resorts, Inc., through its subsidiaries, is the leading global mountain resort operator. Vail Resorts’ subsidiaries operate 37 destination mountain resorts and regional ski areas, including Vail, Beaver Creek, Breckenridge, Keystone and Crested Butte in Colorado; Park City in Utah; Heavenly, Northstar and Kirkwood in the Lake Tahoe area of California and Nevada; Whistler Blackcomb in British Columbia, Canada; Perisher, Falls Creek and Hotham in Australia; Stowe, Mount Snow, Okemo in Vermont; Hunter Mountain in New York; Mount Sunapee, Attitash, Wildcat and Crotched in New Hampshire; Stevens Pass in Washington; Liberty, Roundtop, Whitetail, Jack Frost and Big Boulder in Pennsylvania; Alpine Valley, Boston Mills, Brandywine and Mad River in Ohio; Hidden Valley and Snow Creek in Missouri; Wilmot in Wisconsin; Afton Alps in Minnesota; Mt. Brighton in Michigan; and Paoli Peaks in Indiana. Vail Resorts owns and/or manages a collection of casually elegant hotels under the RockResorts brand, as well as the Grand Teton Lodge Company in Jackson Hole, Wyo. Vail Resorts Development Company is the real estate planning and development subsidiary of Vail Resorts, Inc. Vail Resorts is a publicly held company traded on the New York Stock Exchange (NYSE: MTN). The Vail Resorts company website is www.vailresorts.com and consumer website is www.snow.com.

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