

ONE65

FOR IMMEDIATE RELEASE:

ONE65 San Francisco Announces Multi-Level French Culinary Destination Featuring Four Floors of Dining Options

ONE65 Patisserie, ONE65 Bistro, ONE65 Lounge and O' by Claude Le Tohic To Debut in Phases Beginning this Fall

SAN FRANCISCO (JUNE 14, 2018) – ONE65, a multi-level culinary concept envisioned by James Beard Award-winning, Michelin Star Executive Chef and partner Claude Le Tohic, offering four distinct modern French cuisine dining experiences under one roof, is slated to begin a phased opening beginning this fall.

Occupying six floors in the heart of San Francisco's Union Square at 165 O'Farrell Street, ONE65 celebrates modern French cuisine with ONE65 Patisserie on the first and second floors for classic French pastries and casual breakfast and lunch offerings, including take-out; ONE65 Bistro on the third floor for lunch and dinner; ONE65 Lounge for cocktails and fine wine and spirits; and fine dining at O' by Claude Le Tohic on the fifth and sixth floors. The first and third floors are slated to open this fall, with the other spaces opening in the following months.

“With ONE65, I wanted to create a morning-till-night, modern French culinary destination, accessible to everyone, without pretense, offering high quality cuisine in a friendly and welcoming environment,” said Le Tohic. “Each floor has its own personality, its own food, to please every audience.”

ONE65 Patisserie

Located on the street level with additional seating on the second floor, ONE65 Patisserie is a contemporary French grand patisserie with classic bistro seating. The Patisserie will offer

modern casual dining and take-away, with convenient breakfast and lunch options. The menu will feature an extensive range of house-made delights, including delectable, freshly baked French pastries, breads, ice cream and chocolates, along with barista service and a selection of wines available by the glass or bottle.

ONE65 Bistro

The Bistro at ONE65, located on the third floor, will serve lunch and dinner menus that showcase local, seasonal fare minimally prepared to allow the ingredients to shine. An open kitchen, featuring a Jospier charcoal oven imported exclusively for ONE65 from Spain and the only one of its kind in San Francisco, services the entire building and connects guests to the food preparation. The Bistro menu features contemporary California/French “comfort” food.

ONE65 Lounge

One of the city’s few upper floor bars, ONE65 Lounge is a sophisticated destination bar overlooking Union Square and providing sweeping views across its skyline. The lounge will serve an extensive range of cocktails, fine wines and whiskies in a luxurious, intimate setting. A special menu designed for the lounge provides a selection of inviting options designed to enjoy with drinks.

O’ by Claude Le Tohic

Taking the O’ from O’Farrell reminded Le Tohic of the French “eau,” meaning water. From this Le Tohic has personally developed a refined culinary concept and a menu based on the elements of water, fire and earth. Luxurious but not pretentious, O’ will offer modern French cuisine with elegant and attentive service.

Design Concept

ONE65 is a unique concept housed within a transformed National Registry historic building led by San Francisco-based D-Scheme Studio. The original French Beaux Arts style has been preserved and enhanced with stylish and modern touches. Each restaurant has its own design vision, yet all are connected through the placement of art by Christian Andrade and D-Scheme Studio’s architect and president, Marc Dimalanta.

A profound emphasis was placed on sustainability, with recycled and sustainable materials dictating much of the Bistro's design. From the recycled cork flooring to the recycled porcelain paneling -- the first of its kind in the U.S. -- the Bistro will encompass a tactile and pared-back aesthetic, with raw cloth napkins, tufted leather banquettes, wooden table tops and recycled China crockery.

For more information about ONE65, please visit www.ONE65sf.com.

About ONE65

ONE65 is a multi-level culinary concept that presents four distinct modern French cuisine dining experiences under one roof. Ranging from casual to fine dining, each floor showcases its own individual concept and design: ONE65 Patisserie, ONE65 Bistro, ONE65 Lounge and O' by Claude Le Tohic. Occupying six stories of a restored historic French Beaux Arts building at 165 O'Farrell Street, ONE65 is the first restaurant of its kind in San Francisco's Union Square district. The vision of executive chef, partner, and acclaimed Michelin Star and James Beard Award winner Claude Le Tohic, ONE65 was designed in collaboration with San Francisco-based D-Scheme Studio, the award-winning architectural design firm behind Alexander's Steakhouse (San Francisco and Cupertino), The Sea (Palo Alto), Stein's Beer Garden (Mountain View) and many others.

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