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**JOHN STAHR- PASTRY CHEF
FOR SOUTHBRIDGE RESTAURANT GROUP**

SCOTTSDALE, AZ—2008--John Stahr is the Pastry Chef for the SouthBridge Restaurant Group. Stahr developed the dessert programs exclusive to Estate House and Metro Brasserie. He prepares all desserts, pastries and candies that enhance the distinctive dining experience.

Star brings several years of experience in the pastry/culinary field to his position; most recently serving as pastry chef for the Scottsdale Princess and earlier he held the same post at T Cooks at the Royal Palms for three years. He also opened two small Mesa restaurants, Posh Nosh and the Millfactory.

Stahr grew up on a farm in Idaho where his interest in baking thrived with a large family.

Travels lead him to England where we learned more about his trade for two years. Later he moved to Arizona where he graduated from the Scottsdale Culinary Institute. He also studied under masters in culinary including Bombay's Anil Rohira of Albert Uster Imports, the famed Swiss Pastry Chef Albert Uster and renowned Chocolatier Donald Russell.

About SouthBridge Restaurant Group

Frederick and Jennifer Unger established the SouthBridge Restaurant Group in 2007. The restaurant portfolio includes Metro Brasserie and Estate House, both located at SouthBridge, a 134,000 sq. ft. urban district in downtown Scottsdale. Unger also owns Spring Creek Development, a Scottsdale-based development firm specializing in the restoration and management of real estate, including fine dining restaurants, boutique hotels, office and retail. The company's signature projects include the redevelopment of the Royal Palms Hotel and Casitas, in Phoenix and restoration of the historic Hermosa Inn in Paradise Valley.

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