NORDSTROM

BAZILLE FACT SHEET NORDSTROM THE SONO COLLECTION



Nordstrom The SoNo Collection will have Bazille, a stylish and comfortable full-service restaurant featuring a contemporary interpretation of bistro cuisine. The menu is bold in flavor featuring appetizers, salads, sandwiches, brick-oven pizzas, entrees and house-made desserts. A full bar complements the menu with a well-chosen selection of handcrafted cocktails and wines from many regions. Customers can choose to sit in the dining room or enjoy a drink and light bites in the bar area. Bazille is located on the third floor.

OPENING DATE: October 11, 2019

MENU: • Crab Bisque

Kale and Manchego Salad

Crisp Calamari

Maple Bacon Deviled Eggs

Wild Salmon Niçoise Salad

• Lobster Macaroni and Cheese

Handmade Gnocchi with Lamb Ragu

Housemade Chicken Sausage and Burrata

SQUARE FOOTAGE: 5,160

SEATS: 136 (including 37 at the bar)

QUOTE: "We're thrilled to bring Bazille, a signature restaurant in the Nordstrom Restaurant

Portfolio, to our customers in Norwalk," said Vincent Rossetti Nordstrom vice president of restaurant operations. "Whether they're dining with the family, taking a break from a busy day of shopping, or meeting a friend for a chic cocktail, we hope to provide an inspiring place where customers can enjoy a delicious meal with value and excellence in

every dish."

HISTORY: For nearly 40 years, Nordstrom has offered diverse and innovative restaurant concepts

to enhance the customer shopping experience as a form of customer service. The company currently manages more than 250 food and beverage operations, including 129 restaurants and 124 specialty coffee bars. With one in every four transactions being classified as food and beverage, the Nordstrom restaurant business is robust, continuing

to lead with innovative concepts and serving unique experiences for customers.

SUSTAINABILITY:

Nordstrom has a commitment to offer wholesome, clean and sustainably produced food & beverages in restaurants and specialty coffee bar whenever and wherever possible, including:

- Gestation crate free pork
- Milk from rBGH free cows
- Cage free eggs
- Organic and locally sourced produce
- Organic and fair-trade coffee selections
- Products free from hydrogenated and partially hydrogenated fats and oils

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EBAR FACT SHEET NORDSTROM THE SONO COLLECTION



In addition to Bazille, a new full-service restaurant, Nordstrom the SoNo Collection is opening Ebar, a specialty coffee bar. The Nordstrom Ebar delivers an invitation to participate in the Nordstrom experience through artisan coffee. Customers are greeted by skilled baristas handcrafting fresh espresso and made-to-order fruit smoothies, complemented by locally sourced fresh-baked pastries as well as a house-made selection of grab and go salads, sandwiches and snack items. Ebar is located on the first floor.

OPENING DATE: October 11, 2019

SQUARE FOOTAGE: 1,250

SEATS: 35

MENU: • Artisan espresso and coffee drinks

• Blended Ice Storms

- Real fruit smoothies
- Housemade tea, fruit, and lemonade coolers
- Selection of housemade grab and go salads, sandwiches, and snacks
- Locally sourced artisan pastries

EBAR FACTS:

- All Nordstrom restaurant and specialty coffee bar menus and printed materials contain a minimum of 30 percent post-consumer waste.
- Nordstrom uses environmentally-friendly disposable cups called the ecotainer® and all food waste is composted.
- Nordstrom offers a cause coffee program, which includes fair trade organic offerings, direct trade offerings, micro-lots and custom blends at various roast levels.
- In 2018, Nordstrom introduced women's coffee offerings available between four to six times per year. From farm owner, to harvesting and sorting, women are at the heart of the production process.