Please allow this letter to introduce myself, Michele Green. I am originally from Baltimore, Maryland. I spent 28 years in Florida in the restaurant business before moving to Racine, Wisconsin – yes, Florida to Racine – I moved after marrying my husband Jeff Green. Jeff is a native of Milwaukee who owns his own company, Knight-Barry Title Co.

In Racine, I worked for Sam Johnson and his daughter Helen Johnson-Leipold for 7 ½ years. During that time I developed 2 additional restaurant concepts for the family. After Sam's death in 2005, Helen and her mother Gene, decided to sell the restaurants. I was instrumental in finding a buyer, negotiating the sale, assuring a smooth transition and closing the Leipold Restaurant Corporation.

I have lived in Milwaukee for the past 3 years and during the 6 months of "unemployment" found myself restless and missing the restaurant business. At that same time Konohana closed its doors. I contacted the owners, Brett Grasse and Lighthouse Development. The restaurant needed extensive improvements to bring it to code and up to the standards that I wanted to be associated with.

After tough negotiations, I struck a deal – and Bosley on brady was born. Bosley is my maiden name.

We are approaching our 2 year anniversary here at Bosley. Every night we meet new guests that are as excited about coming to Bosley as we are in having them here.

> Aufle brun 9/06

MICHELE GREEN

1024 E. Ogden, Milwaukee, WI 53202

Home: (414) 727-5028 Cell: (262) 770-1909

EXPERIENCE:

2005-present Bosley on brady, proprietor.

65 seat restaurant/20 seat bar. Responsible for all financial, hiring, training, promotions, marketing and daily operations.

1997-2004 Leipold Restaurant Corporation, Director of Restaurant Operations for:

Helen and Craig's Bistro, Racine, WI

General Manager of a 100-seat trendy, eclectic restaurant. Responsible for all financial, hiring, training, promotions, marketing and daily operations.

Sam and Gene's Grotto, Racine, WI

Duties include developing concept, establishing all menus and procedures for this fine dining executive banquet facility.

Carnauba Cafe, Racine, WI

Responsible for the development of concept, menu, hiring, equipment purchase, product line and inventory, as well as all staffing and training. This café seats 90 in the new Downtown Racine Johnson Professional building, which house 500 employees.

Exemplary Accomplishments:

*Service and product consistency *Increase from 1 ½ to 3-star rating by Dennis Ghetto

1991-1996 Innisbrook-Hilton Resort, Tarpon Springs, Florida

Primary duties as the **Sandpiper Clubhouse Manager** include all daily operations of a 200-seat restaurant and 80-seat lounge. Also responsible for P&L statements.

Exemplary Accomplishments:

*Manager of the 4th Quarter, 1994. *Manager of the Year, 1994.

1987-1990 Adam's Mark Caribbean Gulf Resort, Clearwater, Florida

Responsibilities as **Food and Beverage Director** include operations, revenues, and profits for all food and beverage outlets in a 207 room beach front property, a 200 seat upscale restaurant, 4000 square feet of banquet room, room service, bar and night club.

Exemplary Accomplishments:

*Awarded "Nation's Best Food & Beverage Marketing Plan" -1989

1978-1987 Specialty Restaurants Corporation, Tampa, Florida

Duties as the **General Manager** of the Rusty Pelican Restaurant include all sales, payrolls, profit, inventory control, operations, and purchasing. Supervised 6 managers and 100 employees in this 200 seat fine dining restaurant with 4000 square feet of banquet room. Generated \$2.5 million in annual sales.

Served as **General Manager** of Crawdaddys, and Whiskey Joe's Restaurant, involving the supervision of 10 managers and 120 employees in this 300-seat restaurant and lounge.

Exemplary Accomplishments: * \$5 million in annual sales

* 30% profit margin

REFERENCES

Professional references provided from employer upon request.