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FIGS Earns 2024 Wine Spectator

Restaurant Award

-FIGS Among the World's Best Restaurants for Wine-

Jackson, WY (June 26, 2024) — FIGS has been honored for its outstanding wine program in <u>Wine</u> <u>Spectator's</u> 2024 Restaurant Awards, which celebrate the world's best restaurants for wine.

"The restaurant industry is growing and thriving, with restaurant openings surpassing pre-pandemic levels for the first time. To take advantage of the uptick, restaurateurs are re-investing in their wine programs," said Marvin R. Shanken, Editor and Publisher, *Wine Spectator*. "Restaurants that make wine a priority are what the Wine Spectator Restaurant Awards program is all about. I'm pleased to congratulate all 3,777 restaurants for their dedication to wine and exemplary wine lists."

"We are incredibly honored to receive the Wine Spectator Award of Excellence," said Sadek Darwiche, General Manager of FIGS and Hotel Jackson. "This recognition reflects our dedication to providing our guests with a thoughtfully curated wine selection that perfectly complements our authentic Lebanese cuisine. We are proud to be among the world's best restaurants for wine and are committed to continuing our tradition of excellence."

Launched in 1981, the Restaurant Awards represent the world's only program focused exclusively on restaurant wine service. They are assigned on three levels: the Award of



Excellence, the Best of Award of Excellence and the Grand Award, with 2,150; 1,531; and 96 winners this year in each respective category.

FIGS has won the **Award of Excellence**. The Award of Excellence recognizes restaurants whose wine lists feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style.

Wine Spectator's special Restaurant Awards issue becomes available to readers July 9.

About Wine Spectator

Wine Spectator is the world's leading authority on wine. Anchored by *Wine Spectator* magazine, a print publication that reaches around 3 million readers worldwide, the brand also encompasses the Web's most comprehensive wine site (<u>WineSpectator.com</u>), mobile platforms and a series of signature events. Wine Spectator examines the world of wine from the vineyard to the table, exploring wine's role in contemporary culture and delivering expert reviews. Parent company M. Shanken Communications, Inc., also publishes *Cigar Aficionado*, *Whisky Advocate, Market Watch*, *Shanken News Daily* and *Shanken's Impact Newsletter*.

About FIGS

FIGS at Hotel Jackson offers an intimate dining experience with a cozy atmosphere. The menu blends familiar and exotic flavors, featuring dishes like Shankleesh, Fattoush salad, fried kibbeh, and traditional hummus with fresh, pillowy-soft pitas. Founded by the Darwiche family to share their love for Lebanese cuisine, FIGS stands out for its commitment to health and authenticity. The Mediterranean diet's focus on fresh produce and simple ingredients is evident in every dish. FIGS emphasizes fresh, scratch-made food using authentic Lebanese ingredients, some sourced directly from Lebanon.

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