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OpenTable Announces 2010 Diners' Choice Awards for Restaurants With Best Service in America

SAN FRANCISCO, Feb. 26, 2010 (GLOBE NEWSWIRE) -- OpenTable, Inc. (Nasdaq:OPEN) (<u>www.opentable.com</u>), a leading provider of free, real-time online restaurant reservations for diners and reservation and guest management solutions for restaurants, today announced the 50 restaurant winners of its 2010 Diners' Choice Awards for Best Service. The list of winners is derived from nearly four million reviews submitted by OpenTable diners for over 10,000 restaurants in all 50 U.S. states and the District of Columbia.

"Diners consistently tell us that service is one of two most important factors in making a meal great, often just as important as the food," said Caroline Potter, OpenTable's Chief Dining Officer. "The restaurants on this list have made a distinct impression with diners by providing top-notch service and truly completing the experience of dining out."

Based on feedback collected from OpenTable diners between February 2009 and January 2010, the following 50 restaurants, listed in alphabetical order, received the highest scores from OpenTable diners, indicating that they were considered to provide the best service. For more information about this list, please visit <u>http://www.opentable.com/bestservice</u>.

Acquerello - San Francisco, CA Addison at The Grand Del Mar - San Diego, CA Bacchanalia - Atlanta, GA Binkley's Restaurant - Cave Creek, AZ Blue Hill at Stone Barns - Pocantico Hills, NY Boca Cincinnati - Cincinnati, OH Bone's - Atlanta, GA Café Renaissance - Vienna, VA Canlis - Seattle, WA Capital Grille - Boca Raton, FL Capital Grille - Minneapolis, MN Charleston - Baltimore, MD Charleston Grill - Charleston, SC CityZen - Washington DC Cyrus - Healdsburg, CA Daniel - New York, NY Del Frisco's Double Eagle Steakhouse - Ft. Worth, TX The Dining Room at The Langham - Pasadena, CA The Dining Room at The Ritz-Carlton - San Francisco, CA Eleven Madison Park - New York, NY Erling Jenson The Restaurant - Memphis, TN The French Laundry - Yountville, CA The French Room - Dallas, TX Fearing's - Dallas, TX Fearrington House Restaurant - Pittsboro, NC Fig Tree - Charlotte, NC Frasca Food and Wine - Boulder, COL Gabriel's Restaurant - Sedalia, CA Gilmore's - Westchester, PA Highlands Bar & Grill - Birmingham, AL Kai, Sheraton Wild Horse Pass Resort - Chandler, AZ

La Belle Vie – Minneapolis, MN La Grenouille - New York, NY Le Bernardin - New York, NY Madrona Manor - Healdsburg, CA Marcel's - Washington DC The Melting Pot - Myrtle Beach, SC Nicholas - Red Bank, NJ Palace Arms at the Brown Palace - Denver, CO Peninsula Grill - Charleston, SC Per Se - New York, NY The Refectory Restaurant & Bistro - Columbus, OH Robert's of Charleston - Charleston, SC Rosemary's Restaurant - Las Vegas, NV Saint Jacques French Cuisine - Raleigh, NC Stonehouse at San Ysidro Ranch - Santa Barbara, CA Terrapin Restaurant - Virginia Beach, VA TRU - Chicago, IL Vetri - Philadelphia, PA

For more information on the Diners' Choice award-winning restaurants for Best Service, please visit Potter's "Dining Check" blog on OpenTable at http://blog.opentable.com.

About OpenTable, Inc.

OpenTable is a leading provider of free, real-time online restaurant reservations for diners and reservation and guest management solutions for restaurants. The OpenTable network delivers the convenience of online restaurant reservations to diners and the operational benefits of a computerized reservation book to restaurants. OpenTable has more than 12,000 restaurant customers, and, since its inception in 1998, has seated more than 130 million diners around the world. The company is headquartered in San Francisco, California, and the OpenTable service is available throughout the United States, as well as in Canada, Germany, Japan, Mexico, and the United Kingdom.

The OpenTable, Inc. logo is available at http://www.globenewswire.com/newsroom/prs/?pkgid=6474

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