DARDEN RESTAURANTS INC Form DEFA14A September 15, 2014

UNITED STATES SECURITIES AND EXCHANGE COMMISSION

Washington, D.C. 20549

SCHEDULE 14A

Proxy Statement Pursuant to Section 14(a) of the

Securities Exchange Act of 1934

(Amendment No.)

Filed by the Registrant x

Check the appropriate box:

"Preliminary Proxy Statement

Confidential, for Use of the Commission Only (as permitted by Rule 14a-6(e)(2))

Definitive Proxy Statement

x

Definitive Additional Materials

DARDEN RESTAURANTS, INC.

(Name of Registrant as Specified In Its Charter)

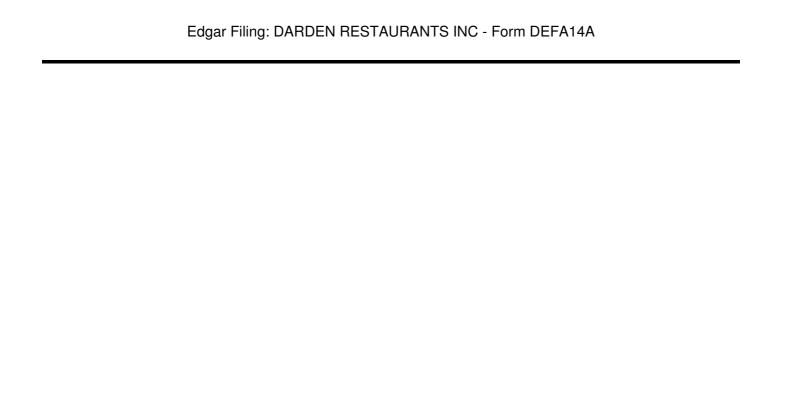
(Name of Person(s) Filing Proxy Statement, if other than the Registrant)

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- x No fee required.
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 - (3) Per unit price or other underlying value of the transaction computed pursuant to Exchange Act Rule 0-11 (set forth the amount on which the filing fee is calculated and state how it was determined):
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 - (2) Form, Schedule or Registration Statement No.:
 - (3) Filing Party:
 - (4) Date Filed:

Operating Darden with the Right Talent, Plan, and Priorities SEPTEMBER 2014



Forward-Looking Statement

These materials may contain forward-looking statements concerning the Company s expectations, goals or objectives. Forwar statements in this communication that are not historical facts, including without limitation statements concerning our future eco performance, plans or objectives and expectations regarding the performance of the Company following the sale of Red Lobste related matters, are made under the Safe Harbor provisions of the Private Securities Litigation Reform Act of 1995. Any forward statements speak

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only as of the date on which such statements are made, and we undertake obligation update such statements reflect events or circumstances arising after such date except as required by law. We wish to caution investors not to place und reliance on any such forward-looking statements. By their nature, forward-looking statements involve risks and uncertainties the cause actual results materially differ from those anticipated in the statements. The most significant

uncertainties are

of these

described in Darden's Form 10-K, Form 10-Q and Form 8-K reports (including all amendments to those reports). These risks a uncertainties include the ability to achieve Darden's strategic plan to enhance shareholder value including realizing the expecte from the sale of Red Lobster, actions of activist investors and the cost and disruption of responding to those actions, including contest for the election of directors at our annual meeting, food safety and food-borne illness concerns, litigation, unfavorable prisks relating to public policy changes and federal, state and local regulation of our business including health care reform, labor insurance costs, technology failures, failure to execute a business continuity plan following a disaster, health concerns including outbreaks, intense competition, failure to drive sales growth, our plans to expand our smaller brands Bahama Breeze, Seasons and Eddie V's, a lack of suitable new restaurant locations, higher-than-anticipated costs to open, close, relocate or remodel restaurant

failure to execute innovative marketing tactics and increased advertising and marketing costs, a failure to develop and recruit eleaders, a failure to address cost pressures, shortages or interruptions in the delivery of food and other products, adverse weath
conditions
and
natural
disasters,
volatility
in .
the
market
value
of
derivatives,
economic
factors
specific
to
the
restaurant
industry
and
general macroeconomic factors including unemployment and interest rates, disruptions in the financial markets, risks of doing
with
franchisees
and
vendors
in
foreign
markets,
failure
to
protect
our
service
marks
or
other
intellectual
property,
impairment
in the
carrying value of our goodwill or other intangible assets, a failure of our internal controls over financial reporting, or changes in
accounting standards, an inability or failure to manage the accelerated impact of social media and other factors and uncertaintie
discussed from time to time in reports filed by Darden with the Securities and Exchange Commission.

Important Additional Information Important Additional Information The Company, its directors and

certain of its

executive officers are

participants

solicitation

in the

of

proxies
from
stockholders in
connection with the Company s 2014 annual meeting of stockholders (the Annual Meeting). Information regarding the national meeting of stockholders (the Annual Meeting) and the company is 2014 annual meeting of stockholders (the Annual Meeting).
interests of such participants in the Company s proxy solicitation is set forth in the Company s definitive proxy statement, fi
SEC
on
September
9,
2014.
Additional
information
can
be
found
in
the
Company s
Annual
Report
on
Form
10-K
for
the
year
ended
May
25, 2014, filed with the SEC on July 18, 2013. These documents are available free of charge at the SEC s website at www.se
The Company will be mailing its definitive proxy statement and proxy card to the stockholders entitled to vote at the Annual I
WE URGE INVESTORS TO READ ANY PROXY STATEMENT (INCLUDING ANY SUPPLEMENTS THERETO) AND
DOCUMENTS THAT THE COMPANY MAY FILE WITH THE SEC CAREFULLY AND IN THEIR ENTIRETY WHEN
BECAUSE THEY WILL CONTAIN IMPORTANT INFORMATION. Stockholders will be able to obtain, free of charge, co
statement and any other documents filed by the Company with the SEC in connection with the proxy solicitation at the SEC
www.sec.gov. In addition, copies will also be available at no charge at the Investors section of the Company s website at
http://investor.darden.com/investors/investor-relations/default.aspx.



LongHorn continues to achieve tremendous growth with same-restaurant sales exceeding the industry by 3.8% in fiscal 2014 and guest counts exceeding the industry for the 19th consecutive quarter in first quarter, fiscal 2015

Our Specialty Restaurants continue to provide strong unit growth and competitively superior same-restaurant sales growth

In fiscal 2015, our cost saving efforts resulted in SG&A expense planned at less than 9.0% and total G&A spend of approximately 5.0%, with the potential for further reductions going forward

As Starboard's plan adopts many of these Darden initiatives as its own, we are pleased that Starboard agrees with the actions we are taking to reinvigorate restaurant performance, reduce costs, and drive growth

Darden s recommendation of

a

new

Board,

a

new

independent

Chairman,

new

Board

committees,

and

a

new

CEO

will

lead to substantial, positive change

We Believe Our Current Initiatives Are Already Delivering

Results, and Address Most of Starboard s Suggestions

Vote on the BLUE

proxy card FOR ALL

of Darden s highly-qualified,

independent nominees to the Board of Directors

New menu items have reinforced value, expanded variety, and supported increased demand from key customer segments, including millennials

Technology-enabled online ordering is in place and strengthening take out business

Guest experience and satisfaction scores are improving

Testing of tablet technology is underway and generating encouraging results

We Built Darden into the Premier Full-Service Restaurant Company in the Industry PREMIER BRANDS Darden is the leading multi-brand restaurant operator with a unique and differentiated portfolio wellpositioned to drive growth Developed brands to have industry-leading average unit

volumes, margins and restaurant-level returns Increased sales by \$5.1 billion and unit growth by 934 units since FY95 (excluding Red Lobster) Historically outperformed Knapp-Track , the casual dining index and industry benchmark in same-restaurant sales Strong cash flow generation has allowed us to return over \$4 billion of capital to shareholders since FY95 Became the first full-service restaurant company named to FORTUNE s 100 Best Companies to Work For list (2011, 2012, 2013, and 2014) Darden Total Sales (\$ in billions, excl. Red Lobster) \$3.2 \$5.3 \$5.7 \$5.9 \$6.7 \$7.2 \$7.1 \$7.5 \$8.0 \$8.6 \$8.8 Sales Combined Basis (incl. Red Lobster) Darden Total Units (excl. Red Lobster) 1,243 1,268 1,292 1,324 1,700 1,771 1,824 1,894 1,994 2,138 2,207 Units Combined Basis (incl. Red Lobster) \$1.2 \$2.5 \$2.8 \$3.0 \$4.0 \$4.6 \$4.6 \$5.0 \$5.3 \$5.9 \$6.3

FY95

FY05 FY06 FY07 FY08 FY09 FY10 FY11 FY12 FY13 FY14 567 589 610 644

1,130 1,196

1,020 1,081

1,289 1,431 1,501

FY95

FY05 FY06

FY07 FY08

FY09

FY10 FY11

FY12

FY13

FY14

Nearly 30 years of restaurant operating

was named to his current role in September 2013 Prior to this role, Gene served as President of Darden s Specialty Restaurants Group for six years Under Gene s leadership, Specialty Restaurants grew from 60 to 175 restaurants, including the acquisition of two restaurant concepts Delivered annualized sales growth of 17% and annual restaurant earnings growth of

Gene joined Darden in October 2007 as part of the Company s acquisition of RARE Hospitality International, where he served as President and Chief Operating Officer

After being named President and COO in January 2001, Gene led a successful turnaround plan to revitalize both LongHorn and The Captial Grille

RARE s market cap rose during that timeframe from \$420mm to \$1,170mm

Proven industry leader with more than 35 years of restaurant operating experience

Dave was named President of Olive Garden in January 2013

Before this appointment, Dave served as President of LongHorn Steakhouse for nine years

Dave joined LongHorn in April 1998 as Vice President of Operations. Two years later, he was promoted to Vice President of Operations for The Capital Grille. He returned to LongHorn in October 2001 and was named President in 2003

Earlier in his career, Dave served as Vice President of Operations for Battleground Restaurant Group. He began his restaurant career straight out of college as an Assistant Manager with Houlihans. During his 12 years with Houlihans, he held positions of increasing responsibility including Area Director of Operations for eight restaurants We Are Convinced Darden Has the Right Leaders to Continue the

Positive Momentum

experience;

26%

Gene Lee, President and Chief Operating Officer

Dave George, President of Olive Garden

Successful leader with nearly 20 years



Prior to becoming CROO, she served as Executive Vice President (EVP) of Olive Garden for seven years, where she successfully opened nearly 200 restaurants while maintaining operational excellence at existing restaurants

Valerie joined Darden in January

1997 as

Director

of

Purchasing.

In

1998,

she

was

promoted

to

Vice

President

of

Distribution and quickly advanced to Vice President of Operations Improvement in 2000, and then to Senior Vice President of Operations for Olive Garden s Dallas division in June 2001

Restaurant entrepreneur and proven business leader with more than 25 years of experience

Harald was named to his current role in January 2014. Previously, Harald served as President of Yard House, a brand he helped launch in 1996 and successfully grew to critical acclaim, and was later acquired by Darden in 2012. In the mid 1990 s Harald met Steele Platt, who was developing a restaurant concept with a simple formula: the world s largest selection of draught beer coupled with great food and a classic rock music program. Harald was tapped to help launch the flagship Yard House in Southern California.

Yard House quickly emerged as one of Southern California s most financially successful independent restaurants.

and

less

than

two

years

later

Harald
was
made
partner
as
the
Company
began
to

into other markets

expand

We Are Convinced Darden Has the Right Leaders to Continue the

Positive Momentum (Cont d)

Valerie Insignares, President of LongHorn Steakhouse

Harald Herrman, President of Specialty Restaurant Group



needs

without adding operational complexity

Service:

Friendly, timely and competent service

Atmosphere:

Focus on maintaining clean, appropriately-lit restaurants with an energizing feel to provide a comfortable environment that guests enjoy

Operational Controls:

Realign support functions to link with brand goals:
Gene Lee Has Sharpened the Company s Focus on RestaurantLevel Operations and Guest Experience Through A Proven Backto-Basics
Approach

Restructured key support functions to improve efficiency

Expedited day-to-day decision-making

Introduced social media support to actively engage with guests

Darden s People Have Expressed Their Affection for, Confidence in and Commitment to the Company in the Clearest Ways Possible We Care About Our People, And Our People Care About Darden

People Report is an HR service that tracks retention, staffing levels, turn-over and provides compensation data for restaurant ir monthly, quarterly and annual basis.

Recognition

For	
four	
consecutive	
years,	
Darden	
has	
been	
listed	
as	
one	
of	
the	
Fortune	
100	
Best	

Companies

Work For, a ranking that reflects a comprehensive and independently administered survey of our frontline employees

Olive Garden, LongHorn Steakhouse, and The Capital Grille are recognized by People Report¹, a leading industry Human Resources organization, as leaders when it comes to employee engagement and retention. These same leadership, compensation, and other practices are employed across all our brands at Darden

Retention is competitively superior to our Industry

Darden s annual turnover in each frontline employee segment is well below the casual dining industry average

10 points below the industry for managers, and 25 points below the industry for hourly employees

Careers are made at Darden

Nearly 50% of our restaurant managers are promoted from within

99% of our General Managers and Managing Partners (GM/MP) are promoted from restaurant manager.

And, 99% of our Director of Operations leaders were promoted from GM/MP

Compensation is competitive, if not better than, the Industry

We believe Darden's restaurant General Managers' salaries are competitive. In addition, their targeted performance-based compensation is approximately 40% of base salary and is uncapped We Care About Our People, And Our People Care About Darden

We Believe Olive Garden Holds an Enviable Position with Leading AUVs, Restaurant-Level Profitability and Guest Satisfaction Scores

Source: 2014 Nation s Restaurant News Top 100 Report (June 2014), Company information for Olive Garden; most recent 10K filings for all others

1

Reflects

latest reported fiscal year. **EBITDAR** Per Restaurant (Company owned restaurant sales food & beverage expenses restaurant labor restaurant expenses (excluding rent and marketing) pre-opening expenses) / company owned restaurants. Guest Satisfaction Scores² Source: NPD Crest as of fiscal 2014 Year End. Nationally-advertised competitors is the aggregate of Applebee s, Chili s, TGI Friday s and Ruby Tuesday. Industry Leading AUVs (\$ in millions) and EBITDAR Per Restaurant (\$ in millions)1 \$ 4.4 \$ 3.2 \$ 2.8 \$ 1.7 \$ 1.1 \$ 0.8 \$ 0.7 \$ 0.3 42% 44% 35% 35%

51%

52%

43%

37%

Quality of Food

Pleasant Friendly Service

Atmosphere Ambiance

Good Value for Money

Olive Garden

Nationally-Advertised Competitors³

The Olive Garden Brand Renaissance Is Underway and Delivering Results

We Believe Core Menu Innovation is Driving Base Guest

Count Growth Through Expanded Relevance and Value Operations Are Highly Focused on Delivering Flawless Guest Experiences

We are making menu changes that reinforce value and relevance, improve quality and simplify processes to enhance the guest experience and manage costs

New core menu is successfully delivering better value at all price ranges on the menu

Key attributes on taste and quality of food as measured by NPD Crest have improved

The Cucina Mia platform, which is attractive to Millennials, along with higher quality beef and seafood offerings are examples

Our restaurant operations leadership, together with our team members, are energized and working toward a common goal

An intensified emphasis on service and food quality is leading to enhanced guest experiences

In the first quarter, the Great Food Go rally cry was launched with initial concentration on improving execution of most popular menu items (similar to Brilliant with Basics program suggested

In addition, revisit intent scores, as measured by NPD Crest, have increased over prior year, a leading indicator of growth Broader Media Reach with a Variety of Messages Reimaging Program Showing Signs of Success

by Starboard)

Broadening the way we reach out to guests through secondary television, digital messages and relying less on deep-discount or bundled promotions

Olive Garden s social media presence is considerably more active and relevant than in the past

Using a return on investment approach for measuring media, we are gradually reducing TV spend and investing in digital for a net reduction in total advertising spend

Reimaging many guest touch points including plate ware, server uniforms, new logo, exterior signage, and new tabletop merchandising

Newly remodeled restaurants are averaging over 10% traffic growth

We are realizing an increase in alcohol sales and total average check in the remodeled restaurants

We are on track for 75 remodels in fiscal 2015

Renaissance Plan Update: Core Menu Evolution

New Dinner Menu Test Lunch Menu Refresh

Optimize our Cucina

Mia everyday value platform

Increase entrees under \$15

Tuscan Trio Combinations

70 combinations under \$10 Choice / Variety

Lighter, fresher, better for you options

New flatbread, sandwich selections, and salad toppers Convenience

National roll-out of online ordering

Test lunch time guarantee Brand Renaissance Elements Having a Positive Impact

New menu items have reinforced value, expanded variety and supported increased demand from key customer segments, including millennials

By leveraging metrics made available in our new technology platform, we have significantly reduced false waits

More affordable entry-level price points on the menu and more strategic pricing actions have led to reduced price sensitivity

Guest experience and satisfaction scores are improving across the system as a result of an intensified focus on service and food quality, while negative indicators, as measured by customer complaints, are decreasing

National launch of our To-Go Platform, including a redesigned web experience is in place and strengthening the take-out business

In first quarter of fiscal 2015, Olive Garden achieved a 13% increase in its takeout business compared to the first quarter of last year

Online Ordering Driving New Growth and Potential Margin Expansion Strategic Initiatives Progress to Date Complaints per million guests. Brand perception (recipes, product quality, value, marketing, etc.). Customer Complaints Are Decreasing ¹ 48 59 69 53 37 19 26 29 27 18 66 120 84 81 68 FY11 FY12 FY13 FY14 Q1 FY15 FY11 FY12 FY13 FY14 Q1 FY15 FY11 FY12 FY13 FY14 Q1 FY15 Service Food **Brand Negatives** Pronto Lunch: We reduced dine times for guests seeking a quicker lunch experience

Value Focus

Renaissance Plan Update: Culinary Operations and Service Enhancements Simplify Operations

Ongoing culinary simplification program

Testing tabletop tablets
Improve Food & Beverage Quality

Elevate focus on soup, salad and bread stick execution

New training tools and applications to certify and validate beverage knowledge Intensify Focus on the Guest

Greater leadership focus on underperforming restaurants

Training and development of all team members through recertification

Introduce tabletop tablets to enhance the guest experience

Testing of tablet technology in restaurants is underway and has generated encouraging results

80% of guests where the technology is in use are interacting with the device, and 60% of them are paying the check on the tablet

Tablet use has increased add-on sales, increased table turns, increased guest survey response rates, and increased tip percentage for servers

The Company expects tablet technology to be installed system-wide by the end of 2015

2

Strategic Initiatives

National launch of online platform

Online Adoption Rate Improving For To-Go Sales¹

Progress to Date

1

Percentage of online orders from internet as opposed to the phone.

Renaissance Plan Update: Olive Garden Approach to Advertising & Promotions Strategic Initiatives Progress to Date Brand Communication Communications Strategy

Balance limited time offers and equity messages

Greater use of digital / social media engagement

Communicate balance of base-building and traffic-boosting messages

Always-on digital support for search and social

Hybrid national/local Hispanic support Promotional Messaging Promotion Elevation

Continue to inject new news into our promotions

Launch new advertising campaign emphasizing culinary credentials and emotional connection

Targeted messaging with relevant incentives Unique & differentiated promos

Minimize investment/complexity

In-Restaurant Merchandising Merchandising Evolution

Redesign all merchandising materials to reinforce culinary expertise, elevating menu news, and ease of navigation

Fewer pieces on table

Ownable food photography

Tabletop Tablets

3

Limit repeating promotions

Value-added versus discounted promotions

Parents

Night

Out

_

Dinner & A Movie
Leverage core menu items
Leverage weekday offers
We have minimized investment in our promotions, while reducing operational complexity without compromising guest appeal
Utilize Starting At price points with multiple buy-ups

The Four Walls

Remodel the interior and exterior of 75 restaurants in fiscal 2015 Guest Touchpoints

Rollout new signs with new logo and

plateware in all remodeled markets Renaissance Plan Update: Reimaging Program Initial Sales Results from the Pilot Remodel Program are Encouraging
Three
remodels
completed
average
more
than
a
10%
increase
in
traffic,
increased
alcoholic
beverage sales, and higher average check
4
Strategic Initiatives Property Details
Progress to Date
Confidence in Reimagining Program Supported by Focus Group Results
Overall, the remodel design does a good job of conveying remodeling objectives of warmth, approachability, and inviting environment while being up-to-date
Based on focus group feedback, guests feel the remodel is even more Italian than before, because of
the wine cues and Mediterranean colors
Unaided Look & Feel
Restaurant Descriptions
Tuscan
Farmhouse
Remodel
Italian
Kitchen
Exterior
Signage

We Believe Olive Garden's Initiatives Result in Reduced Complexity, Cost Savings, and Improved Guest Experience COGS

~\$3mm

Waste

~\$2mm

Paper

~\$1mm 45-50 Hours Eliminated ~\$28mm Fiscal Year 2014 Simplification Project Has Resulted in Cost Savings of Over \$30mm Taste of Food +4pts Culinary Expertise Enabling Menu Innovation Pride, Passion & Commitment CULTURE 91 Pars Eliminated 41% Reduction 1
And Olive Garden Key Performance Metrics Are Improving
+7
+6
+5
+5
+4
+3
Attentiveness
Value for Money
Overall Experience
Pace of Meal
Overall Comfort
Overall
Cleanliness
Guest satisfaction metrics are top box improvements for FY14 vs. FY11-FY13 average.



The Outlook for the Future Is Bright, with a Number of Our Initiatives Underway to Drive Growth

We are committed to elevating Olive Garden's relevance through the Brand Renaissance project and believe that the core elements highlighted above will result in a resurgence of the Olive Garden business results

In addition to our Company-wide cost savings of \$150 million, we are pursuing a \$50 million Olive Garden cost savings program, with plans to reinvest those savings in the business

We have a highly-qualified leadership team and highly-engaged team of employees who believe in our Olive Garden plan

Feedback from Our Internal Management Following Recent General Manager Conference

Core Menu

Innovation

Focused Operations Delivering

a Flawless Guest Experience

Broad Media Reach

Reimaging Program Showing

Signs of Success

Dave

and

Gene

really

seem

to

understand

what

being

a

GM

is all

about

and

the

challenges

of

our

jobs.

Having

said

that

they

know

exactly

what

we

should

be

capable

and

have

no

problem

holding

us
to
that
standard.
I
have
never
worked
for
better
leaders.
When
they
were
done
speaking to us I felt I could run a marathon in an hour.
I am excited and motivated for the future and looking forward to fighting to take back our guests!
I feel
very
good
about
the
leadership
and
direction
we
are
going.
I m
all
in!

LongHorn: Journey to Becoming America s Favorite Steakhouse National Penetration Opportunity (\$ in millions) Pre-RARE Acquisition Today

Today Ultimate

Potential No. of Restaurants 288 464 700 AUV \$3.0 \$3.1 \$3.4 Total Sales² \$790 \$1,380 \$2,400 Significant Progress Has Been Made
Increased appeal to higher income households and added attractive business travel and entertainment-related consumers
Leveraged and drove further integration of Darden s restaurant support platform
Elevated brand marketing capabilities and completed roadhouse to ranch house brand positioning
Invested in increased media, completed Steak House remodel and launched new dinner and lunch menus FY15 Strategic Imperatives
Drive same-restaurant sales and profit growth by: Continuing to differentiate the LongHorn guest experience Delivering value-creating new restaurants Strengthening the business model Note: Numbers on map represent restaurants per state. Potential AUVs and total sales are shown in current dollars. 1 With households in the upper half of the income continuum.
2
Total sales reflect most recent annual period prior to RARE acquisition. 1 2 3
SAME-RESTAURANT SALES EXCEEDED THE INDUSTRY BY 3.8% IN FISCAL 2014 AND GUEST COUNTS EXCEEDED THE INDUSTRY FOR THE 19TH CONSECUTIVE QUARTER Broad Footprint with Significant White Space for Growth

Specialty Restaurants: Strong Brands with Unique Differentiation Demographic Appeal

Well-Positioned

Acquired in FY13

Strong appeal to millennial and Generation X

households

For SRS success while adding at least 100 new restaurants

Accelerating beverage and culinary innovation

Expanding late night occasion

Building organizational and people capability for growth

Developed internally and introduced in FY03

Broadly appealing and particularly strong with higher income and Generation X households

For SRS success as focus turns to sites that are generating the strongest performance and plans to add at least 100 new restaurants

Increasing brand awareness in new markets

Evolving seasonal/regional menu strategy

Elevating operations excellence

Acquired in FY08

Strong appeal to higher income households and adds attractive business travel and entertainment-related consumers

To maintain current SRS growth momentum as it approaches national penetration with the addition of at least 30 new restaurants

Developed internally, introduced in FY96, and successfully repositioned over past five years

Broadly appealing and particularly strong with Generation X and multicultural households

To maintain current SRS growth momentum as the penetration of the eastern third of the United States is completed with the addition of at least 50 new restaurants

Acquired in FY12

Strong appeal to higher income and Generation X

households and adds attractive business travel and entertainment-related consumers

For SRS success while adding at least 50 new restaurants
STRONG UNIT GROWTH AND FOCUS ON INCREASING BRAND AWARENESS TO DELIVER COMPETITIVELY SUPERIOR SAME-RESTAURANT SALES GROWTH

To

what degree do

these

activists

know

about running some of these companies Thank you. Thank you JC Penney activists I think a more focused company without the anvil around the neck of Red Lobster is capable of doing more things than we thought I think progression is what we want to see. I love the way Olive Garden is turning here. We are maintaining our Buy rating on DRI as we believe change is underway

at

Olive Garden whether not activist investor Starboard Value is able to secure a Board majority at the upcoming shareholder meeting. The initial read on the Olive Garden remodel program appears promising and we believe there are considerable operational and cost-cutting opportunities ahead. Longhorn (~22% of revs) performing well. Comps were +2.8%, and operating profits and margins both expanded. This is impressive given beef pressure is driving above-average food cost inflation.

Specialty Restaurant Group possesses significant growth potential good returns on capital and significant expansion potential for all of the brands (which should help to increase brand awareness and sales volume over time) **continues to justify growing this segment at a rate faster than the other brands**.

Many Industry Analysts and Commentators Are Recognizing that the

Turnaround Is Gaining Momentum

Note: Permission to use quotations in these materials was neither sought nor obtained. Bolding added for emphasis.

(Jim Cramer, CNBC s Squawk on the Street, 12-Sep-2014)

(Sterne Agee, 12-Sep-2014)

(Oppenheimer, 12-Sep-2014)

(Robert W. Baird, 12-Sep-2014)



that could impede progress on improving core operating fundamentals. (Baird, 12-Sep-2014) In our view, the disruption is likely to intensify after the October 10th shareholder meeting and vote no matter which side prevails. In our opinion, there is high risk of short-term disruption that could be damaging to the business. (Bank of America Merrill Lynch, 12-Sep-2014) With 1QF15 complete, attention is now squarely on the upcoming 14 Annual Meeting on 10/10. The focus will be board representation, with activist Starboard (8.8% holder) pushing for full board turnover (12 members). We struggle with such drastic change in the midst of a major portfolio transformation, as we are somewhat more conservative in nature, rather believing a hybrid of new and old board members the best approach. This would allow for significant fresh perspective, while maintaining an element of continuity. (Barclays, 12-Sep-2014) In our view, continued pressure from Starboard and other activist investors could disrupt management s strategic action and adds another layer of uncertainty to future free cash flow projections. (Morningstar Equity Research, 08-Jul-2014) Many Industry Analysts also Recognize the Risks of Implementing

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Starboard s Plan