



WOLFGANG PUCK UNVEILS TWO NEW RESTAURANTS AT CRYSTALS AT CITYCENTER

*Master Chef Expands Culinary Presence in Las Vegas with Openings of
Brasserie PUCK and The Pods by Wolfgang Puck*

Las Vegas, February 9, 2010 – As Las Vegas evolves by opening dramatic resorts on The Strip, Wolfgang Puck has consistently created a fresh, new restaurant concept within each of these destinations as he continues to revolutionize the fine dining landscape of the city. Puck's newest creations include two restaurants at Crystals, the spectacular 500,000-square-foot retail, entertainment and dining district situated within the heart of CityCenter's urban metropolis.

"This is the perfect opportunity to open two new restaurants in the city's most stunning locations," said Wolfgang Puck. "I believe that Las Vegas has some of the finest restaurants in the world. As we continue to grow our business within this market, it's exciting to diversify and offer locals and visitors our unique new concepts in this iconic development."

Brasserie PUCK:

Puck is proud to open his first French restaurant in nearly 30 years, Brasserie PUCK. His broad knowledge of French cuisine began during his work in some of France's greatest restaurants including Maxim's and L'Oustau de Baumannière, and was furthered during his time as executive chef and partner at the famed French restaurant Ma Maison in West Hollywood. Utilizing this extensive background and experience and his contemporary and inventive cooking, Puck and Chef Lee Hefter, Managing Partner and Executive Corporate Chef of the Wolfgang Puck Fine Dining Group, created a modern brasserie menu where guests can find Wolfgang's interpretations of traditional French classics. Signature items include Frisee Salad with poached egg, lardon and bacon dressing; Brasserie Burger; Spaghetti with slow-braised veal; Grilled Flat Iron "Steak Frites;" and Pan Roasted Filet Mignon "Au Poivre."

To complement the menu, Beverage Director Tim Wilson has carefully assembled a wine list that features an eclectic mix of international selections focusing mainly on French regions plus American, Austrian and German varietals. The moderately priced list offers a wide array of choices to fit every palate plus an extensive wine by-the-glass program which uses the Vinfinity™ Wine Preservation System to ensure that all wines served by the glass are maintained at optimum freshness. The cocktail list is comprised of both a mix of classic and modern specialty drinks made using the highest-quality spirits and ingredients.

Puck has tapped two Wolfgang Puck Fine Dining Group veterans to head up the team at Brasserie PUCK, Executive Chef Dustin Lewandowski and General Manager Matt Dickerson. Lewandowski joined the opening team at Wolfgang Puck's Postrio in 1999 and most recently served as executive chef at Wolfgang Puck Bar & Grill at MGM Grand. Dickerson began his more than 12-year career with the Wolfgang Puck Fine Dining Group in 1997 and also joined the opening team at Postrio in 1999 where he's since served as general manager and partner.

Brasserie PUCK is designed by EDG Interior Architecture + Design from Northern California who has created many concepts for Wolfgang in cities such as Las Vegas, Washington D.C., Dallas and Maui. The crisp, modern interior exudes an inviting and warm ambiance.

The restaurant features subtle and artistic references to the olive which is featured within two elements in the dramatic entryway: a quote from Homer (who dubbed olive oil "liquid gold") which is laser cut into a panel of blackened steel and a vintage grinding stone, used for making olive oil, at the striking host desk.

A stunning bar and lounge juts out onto the light-filled terrace of the shops, making the restaurant both highly visible and inviting and offers the perfect vantage point to watch the bustling activity, special design effects and magnificent architecture Crystals has to offer. At the perimeter of the bar, the dining room wall features a large-scale photograph of an olive grove, laminated into panels of glass. Contemporary wood louvers above suggest that guests are dining on a terrace of a house in the trees. Decorative lighting features amber-seeded glass, inspired by vintage modern Italian fixtures.

In the private dining room, fabric-paneled walls are printed with illustrations of French, Spanish, and Italian villages. A huge wine cabinet, also known as the "wine tunnel," lines the adjacent corridor. A wall of textured limestone encloses the kitchen, where a seeded-glass window allows guests to view the action inside.

The Pods by Wolfgang Puck

Located just an escalator ride below Brasserie PUCK is the second restaurant, The Pods by Wolfgang Puck, a full-service coffee bar, café and bar. Also designed by EDG, The Pods offers light American fare that can be conveniently taken to-go or enjoyed at the restaurant, all day long. Guests can find Wolfgang's take on classic breakfast and lunch items including a variety of tempting sweet and savory pastries, breakfast favorites and fresh soups, salads and sandwiches. An extensive coffee menu features a wide array of freshly brewed coffee, tea and espresso drinks plus smoothies and juices. At the bar, guests can find international beers, wine and refreshing frozen drinks. The Pods is centrally located on the Crystals staircase providing dramatic views of the surrounding space.

"We're continually looking for ways to deliver new, innovative dining experiences that further shape the restaurant scene in Las Vegas," said Tom Kaplan, senior managing partner of Wolfgang Puck Fine Dining Group. "Our openings continue to further our company philosophy and commitment to continually reinvent fine dining in Las Vegas."

Brasserie PUCK is open for dinner only Monday – Thursday, 5 p.m. – 10 p.m. and for lunch and dinner Friday – Sunday, 11:30 a.m. – 11 p.m. For reservations, call (702) 238-1000.

The Pods by Wolfgang Puck is open 10 a.m. – 10 p.m. Sunday – Thursday and 10 a.m. – 11 p.m. Friday and Saturday.

The award-winning restaurants of the Wolfgang Puck Fine Dining Group include Spago (Beverly Hills, Las Vegas, Maui and Beaver Creek), Chinois (Santa Monica); Postrio Bar & Grill (Las Vegas); Trattoria del Lupo (Las Vegas); Wolfgang Puck Bar & Grill (Las Vegas and Los Angeles); Brasserie PUCK (Las Vega) Wolfgang Puck American Grille at Borgata Hotel Casino & Spa in Atlantic City; the critically acclaimed, steakhouse CUT (Beverly Hills and Las Vegas); Wolfgang Puck Grille at MGM Grand Detroit; The Source by Wolfgang Puck at the Newseum in Washington, DC; and Five Sixty atop Reunion Tower in Dallas, TX. Opening this spring, CUT at Marina Bay Sands Singapore.

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