



For Immediate Release

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**WOLFGANG PUCK OPENS “WOLFGANG PUCK BAR & GRILL” AT
L.A. LIVE COMPLEX IN DOWNTOWN LOS ANGELES**
Restaurant Offers Affordable and Casual Elegance in a Stunning Setting

Los Angeles, Calif. – It’s been almost three decades since master chef Wolfgang Puck first opened Spago on the Sunset Strip and introduced diners to his innovative style of cooking known as California cuisine. Now, the father of California dining is introducing Los Angeles to his newest restaurant, Wolfgang Puck Bar & Grill, downtown at L.A. Live.

“Over the past two years, we’ve opened numerous restaurants across the country, but it is most exciting to open my newest restaurant in Los Angeles, a city I consider my home, at this one-of-a-kind entertainment location at L.A. Live,” said Wolfgang Puck. “It’s great to be a part of downtown Los Angeles’ revitalization by offering a new fine dining experience to our guests where they can find our quality cuisine at an affordable price in a casual setting.”

At the helm of the restaurant is Executive Chef John Lechleidner, a nearly nine year veteran of the Wolfgang Puck Fine Dining Group. He’s working alongside of Puck and Managing Partner & Corporate Executive Chef Lee Hefter to create a menu that showcases Wolfgang’s contemporary twist on the classic “bar & grill.” Featuring modern American cuisine, the menu accentuates Puck’s trademark standard for using only the finest and freshest ingredients.

Guests can find Puck’s signature comfort food with a variety of inventive dishes drawing inspiration from his renowned fine dining restaurants ranging in price to accommodate varying budgets. The restaurant offers creative salads, handmade pastas, enticing entrees and meats grilled over hard wood.

Highlights from the appetizer selection include Crispy Fried Calamari & Rock Shrimp with Meyer Lemon and Gremolata Aioli, Spicy Sashimi Grade Tuna Tartare with Sesame Chips and Herb Roasted Baby Beets with Burrata Mozzarella and Prosciutto di Parma. Homemade pastas are offered as half or full portions and include Hand Rolled Garganelli with Wild Mushrooms, Bucatini & Meatballs with Spicy Tomatoes and Pappardelle with Sonoma Rabbit Ragu.

For main courses, guests can choose from casual to more refined. In addition to wood-oven baked pizzas such as Sweet Fennel Sausage with Roasted Pequinillo Peppers entrees include “Mussels & Fries” with Chorizo and Smoked Paprika, Prime Sirloin Burger with Vermont Cheddar and Red Onion Marmalade and Prime Rib Eye Steak with Roasted Shallots and Argentinean Chimichurri. Diners can complement the meal

with a handcrafted cocktail, wine from the distinctive list or enjoy the restaurant's housemade desserts from Executive Pastry Chef Sherry Yard which include Butterscotch Pudding with Bittersweet Chocolate Cream and English Toffee and Vanilla Sugar-dusted Donut Pops with Yuzu Fluff.

For the design of the nearly 8000-square-foot restaurant, esteemed hospitality designer Tony Chi, along with William Paley, drew upon inspiration from the restaurant's neighbors, Nokia Theatre and the Grammy Museum, interweaving musical patterns in many of the key design elements. Rhythm and lyrical movements can be subtly noted throughout the floors, light fixtures and wood grains.

The guest's experience begins through a pair of stunning, 11-foot-high turquoise blue lacquer, raised-panel doors. As diners enter, they are greeted by a visually prominent display kitchen which serves as the backdrop and heart of the restaurant. In front, is a distinct carved walnut bar designed in colonial Spanish style paying homage to the original architecture of Los Angeles.

The large, opulent dining room, with seating for 140, features a glittering, fractured mirror-glass wall sculpture along the entire back wall of the space. Player piano scrolls (pianola-inspired) anchor the west end of the room and are inscribed with the baseline notes to the songs from Pink Floyd's "Dark Side of the Moon," one of Puck's favorite albums.

Operable factory sash windows look outward onto the outdoor patio and lounge area which serves as an extension of the main dining room, offering both café-style dining and lounge space, perfect for the temperate LA weather. The private dining room features a pictorial of black and white photos of Wolfgang plus, a blackwashed, wood ceiling plane, which wraps up from the wall.

Chi and his team played an integral role in the opening of Puck's three additional bar and grill concepts, first designing the Wolfgang Puck Bar & Grill at MGM Grand in Las Vegas (2004), then Wolfgang Puck American Grille at the Borgata Hotel Casino & Spa and lastly, Wolfgang Puck Grille at MGM Grand Detroit (2007).

"We welcome the opportunity to open our newest location at this world-class destination at L.A. Live, adjacent to the Staples Center, Nokia Theatre and tremendous entertainment and shopping," said Tom Kaplan, senior managing partner of the Wolfgang Puck Fine Dining Group. "Our Bar & Grill concept is the perfect option for event nights, shopping outings or for guests just looking for a nice evening because you can make it what you want – a casual, quick-bite or a leisurely dining experience."

Wolfgang Puck Bar & Grill is open for dinner only, Monday - Thursday, 5 p.m. – 10 p.m. and Friday and Saturday, 5 p.m. – midnight, closed Sunday. The restaurant will open for lunch at a later date. For reservations, call 213-748-9700 or visit www.wolfgangpuck.com

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The award-winning restaurants of the Wolfgang Puck Fine Dining Group include Spago (Beverly Hills, Las Vegas, Maui and Beaver Creek), Postrio (Las Vegas and San Francisco); Chinois (Santa Monica and Las Vegas); Trattoria del Lupo (Las Vegas) and Wolfgang Puck Bar & Grill (Las Vegas and Los Angeles); 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.

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