



THE COSMOPOLITAN™
of LAS VEGAS

**CULINARY ICONS OFFER A FRESH PERSPECTIVE AT
THE COSMOPOLITAN OF LAS VEGAS**

*Unique Luxury Resort Features Restaurants from José Andrés, Bruce & Eric Bromberg,
Costas Spiliadis, Block 16 Hospitality, Scott Conant and The ONE Group*

LAS VEGAS – The Cosmopolitan of Las Vegas, which opened in December 2010, offers up a diverse collection of chefs and restaurateurs who have ushered in a new era of culinary wonder served with an adventurous spirit. Situated at the heart of the Las Vegas Strip, The Cosmopolitan's dynamic restaurants showcase some of the country's most celebrated chefs and brands, all of whom made their debut in Las Vegas when the hotel opened. Fashioned into one level called P3 Commons, an innovative neighborhood of restaurant experiences convey the makings of the perfect dinner party. Not only welcoming and highly personal, but also spontaneous with a delightful sense of discovery, the P3 culinary collection has redefined the modern face of Las Vegas dining. At The Cosmopolitan, guests will continue to discover a bold new taste in several unique spaces, creatively curated for the curious diner.

Noodles and tacos converge for a festive welcome to guests arriving at the second level of the resort. China Poblano, from innovative Spanish Chef José Andrés, captures his personal take on the thriving street food of China and Mexico in an original concept created for The Cosmopolitan. Here, the two cuisines live side by side, not as fusion, but as an amusing mix of elements from both traditions together in one place. Open for lunch and dinner, China Poblano's menu presents Chinese noodles, dumplings, soups and hotpots alongside tacos, guacamole, salads and ceviches. The drink offerings compliment both cuisines and encompass a variety of tequilas, mezcals, Chinese wines and non-alcoholic options like aguas frescas and imported Chinese teas. A playful design by SEED Design Studio marks the restaurant's entrance with two neon takeout windows, marked "Noodles" and "Tacos," while the interior creates an urban, animated backdrop for sipping, sharing, camaraderie and conversation. Technology and cultural references combine in the restaurant's décor, which includes striking graphics of the Dalai Lama and Frida Kahlo, famous faces projected in 3-D, political propaganda posters from the 1960s, red concrete bleacher-style seating and a ceiling made of 100 bicycle wheels interspersed with red glass lanterns.

Neighboring China Poblano is Holsteins, a quirky burger bar from Las Vegas restaurateurs Billy Richardson and Anthony Meidenbauer of Block 16 Hospitality. With an emphasis on fresh, natural and organic ingredients, Holsteins offers homegrown attitude to The Strip serving specialty burgers, house-made sausage, riffs on traditional American snacks and appetizers influenced by global street food, as well as a wide variety of spiked milkshakes and an array of artisan beers. All items, including toppings, buns and condiments, are custom made in-house according to tried-and-true recipes created by Corporate Executive Chef Meidenbauer. The design by SEED Design Studio suggests a vintage feel reminiscent of old-world meat shops, adorned with thick butcher-block tables, graffiti wall art and antique distillery bottles hanging from the bar.

Right next to Holsteins is Eggslut, an acclaimed Los Angeles eatery that brings a new dimension to the Vegas' dining scene by serving beloved breakfast items day and night. Inspired by a true love for eggs,

Alvin Cailan's menu is a balance of comfort and innovation with unique twists on breakfast sandwich favorites. At The Cosmopolitan, Eggslut will continue to celebrate food that appeals to all food lovers all while utilizing its key, namesake ingredient – the egg.

The Juice Standard, located near Milk Bar on the P2 level, features signature cold-pressed juices made from 100 percent organic produce, plus an array of juice cleanses and healthy, house-made snacks. The Juice Standard team developed an exclusive new juice inspired by the innovative luxury resort. "Bee Cosmopolitan" is a sweet and refreshing blend of lemon, agave, beets and Bentonite clay that is flavorful, healthy and may act as a hangover preventative for some people. Bee Cosmopolitan is effective when consumed before or after a night out and before going to sleep because of the Bentonite clay, which attracts and absorbs harmful toxins in the body. Shunning more typical juicing methods and machines that denature produce, such as high-pressure processing and pasteurization, The Juice Standard's cold-pressing technique preserves as many enzymes as possible, allowing for a more nutrient-dense juice.

Upstairs, at the gateway to the P3 level, Andrés evokes the authentic flavors of Spain with a reimagined version of his award-winning tapas restaurant Jaleo. Building upon the restaurant's storied history as one of Washington, D.C.'s most beloved dining destinations, this elegant incarnation maintains Jaleo's playful approach to authentic cuisine while introducing a refined complexity in a vibrant space. Jaleo, which means "revelry," celebrates classical and contemporary tapas and paellas, focusing on a centerpiece Paella Grill, the first specialized paella kitchen in the United States. Beyond paella, the menu is divided into a vast array of different tapas selections such as *jámon y embutidos*, *pinxtos*, *cones* and *latas y conservas*, comprising meat, seafood and vegetarian options. Designed by Rockwell Group, the sprawling space is inspired by Spanish food and craft rituals, from doors decorated with calligraphy to handcrafted embroidery resembling a mantilla to an art installation that juxtaposes wood patterns against imagery of the Spanish countryside.

Adjacent to Jaleo, guests will find the eclectic New York favorite, Blue Ribbon, created by brothers Bruce and Eric Bromberg. As the first Blue Ribbon location outside of New York, the restaurant offers a compendium of their popular Blue Ribbon and Blue Ribbon Sushi menus, showcasing a variety of sushi and sashimi as well as bistro favorites, American comfort foods, chops and filets. Blue Ribbon is a gastronomic tour of the brothers' culinary affections from their New Jersey boyhoods, education at the Le Cordon Bleu in Paris and New York City gastronomic eclecticism. A dramatic dining experience awaits guests at the main sushi bar, where they can enjoy front-row seats to the chefs' preparation of fresh sushi and sashimi from a menu divided by *Taiheiyo* and *Taiseiyo*, or Pacific and Atlantic. Pacific selections are flown in from Japan daily and include fish such as Japanese red snapper and smoked yellowtail; while Spanish mackerel and orange clam are highlights from the Atlantic. To complement the Japanese-inspired cuisine, guests can order one of more than 70 sakes by the bottle, glass or wooden box, or any of the restaurant's signature cocktails made with shochu and fresh fruit juices. Creating a sense of intimacy, the Asfour Guzy-designed restaurant is split into a number of alluring spaces, including a bustling bar, intimate main dining room with sushi bar and communal table and two semi-private dining rooms. The juxtaposition of sophistication and familiarity seep into every inch of the design materials, from rich walnut wood paneling throughout to playful fabric touches of animated red-black patterns to sleek steel and bluestone finishes that mirror the silvery displays of raw fish.

For an altogether different kind of seafood experience, Estiatorio Milos by restaurateur Costas Spiliadis, transports diners to sun-drenched Greece with impeccably prepared Mediterranean fare. Recognized as one of the world's finest Greek restaurants, Milos has a longstanding reputation for serving exquisite fish imported daily from the Mediterranean at his establishments. Embodying the ultimate in haute Greek cuisine, the menu specializes in presenting the freshest, most delicious fish from around the world, each prepared in the subtlest, most flavorful way. With an almost ethereal emphasis on simplicity and greenmarket ingredients, fish are line-caught by a group of local fishermen, butter is made from the cream of organically-raised goats, thyme and wildflower honeys from the Aegean Sea are drizzled over Greek yogurt, and the purified Greek oregano-flecked extra virgin olive oil is completely organic. True to its authentic creed, the 300-bottle wine program features a thorough collection of Greek wines. Renowned design firm Jeffrey Beers International channeled the authentic estiatorios lining the Mediterranean coast with a muted seaside palette, rare Cycladic artwork dating from 2000 BC, white oak

and stucco, a white marble bar and aquatic mosaics of smoked mirror and tile. Two glass-enclosed private dining rooms are surrounded by wines and aged meats, one of which also extends to a striking outdoor terrace with Grecian white marble floors and sweeping views of The Strip.

Zuma, another addition to the P3 culinary collection, features modern Japanese cuisine and award-winning world-class cocktails in an elegant and sophisticated environment. Inspired by the informal izakaya dining style, the international restaurant features a modern Japanese cuisine that is authentic but not traditional. The menu is designed to be shared and offers dishes from a sushi counter, main kitchen and a robata grill. Created and co-founded by Chef Rainer Becker, Zuma has achieved global success and expanded to nine locations in six countries. Each new restaurant celebrates the unique energy of the individual city whilst retaining the style and ethos of Zuma.

Also available is D.O.C.G., a relaxed enoteca from Chef Scott Conant, named after the highest level of Italian wine origin, *Denominazione di Origine Controllata e Garantita*. Internationally known for his soulful Italian cooking, Conant offers diners a rustic yet sophisticated Italian menu of antipasti, pizzas, pastas and grilled items in an original concept for The Cosmopolitan. Complimenting the main dishes is a selection of artisan charcuterie, cheeses and Conant's signature rustic Italian breads baked daily. D.O.C.G.'s delicious Italian fare is enhanced by an impressive wine program with over 500 selections of regional Italian wines with 20 selections available by the glass. The Gaia-designed space creates a relaxing, rustic atmosphere with exposed brick, reclaimed wood, and warm earth tones throughout the inviting dining room.

Next door, Conant's fuller, more intimate dining experience, Scarpetta, is an award-winning restaurant that reflects an earthy yet sophisticated approach to modern Italian cuisine. An Italian expression that means "little shoe" or the shape bread takes when used to soak up a dish, Scarpetta represents the pure pleasure of savoring a meal down to the very last taste. At Scarpetta, which has outposts in Miami and Beverly Hills, Conant has created a satisfying menu of seasonally inspired Italian fare. While grounded in Italian tradition, distinctly modern interpretations and farm-fresh ingredients are manifested in seasonal antipasti, handcrafted pizzas, house-made pastas and roasted meats and seafood. The bread service commands equal attention, made daily and served with house-made eggplant caponata and whipped mascarpone butter. A 3,000-bottle wine cellar emphasizes old-world selections that span Italy's regions from Tuscany and Piemonte to Puglia and Lombardia. Also designed by Gaia, Scarpetta reflects Conant's modern-rustic cooking style with brick, smoked natural oak and reclaimed timber beams juxtaposed against smooth slabs of distinctive white marble, Gubi walnut leather dining chairs, oversized booths and Cherner walnut bar stools. Simple, deconstructed lighting fixtures emit an amber glow from filament bulbs, which create an alluring ambience of warmth and conviviality.

Also located at the P3 Commons is Beauty & Essex, a communal dining restaurant introduced to Las Vegas by Chef Chris Santos and TAO Group. The menu from Santos, a celebrity chef judge on The Food Network hit series "Chopped," echoes the multi-ethnic signature dishes of the New York City location and features additional culinary offerings exclusive to Las Vegas including Short Rib 'Mac & Cheese', Spring Pea Agnolotti and Nicoise Style Tuna au Poivre. Share plates including New York City favorites Tuna Poke Wonton Tacos, Thai Style Crispy Shrimp and Tomato Tartare join Roasted Bone Marrow, and more. The Beauty & Essex Las Vegas menu also features classic dishes from The Stanton Social, Santos' first New York City restaurant, including the iconic French Onion Soup Dumplings among other favorites. A creative selection of pasta, prime dry-aged meats, an award-winning burger and inventive desserts round out the menu, while aptly named libations such as the Emerald Gimlet and Beauty Elixir as well as an expansive wine list provide an ideal accompaniment to any meal. A pawn-shop inspired retail area serves as the entry, selling a curated collection of vintage watches and jewelry, good luck charms and more than twenty unique guitars. Guests experience a dramatic transition as they journey through the retail space to discover a light and decadent entry, before arriving in the Pearl Lounge.

Rounding out the culinary landscape of P3 and situated atop the escalator entryway is STK, The ONE Group's high-energy, stylish steakhouse with other outposts in New York, Miami, Atlanta, London, Washington, D.C. and Los Angeles. Designed with a seductive aesthetic and fueled by an energetic bar scene, the celebrity hotspot breaks with tradition, offering a flirty, glamorous take on the classic American

steakhouse that is decidedly Las Vegas. Executive Chef Stephen Hopcraft brings the brand's signatures to The Strip, including luxurious cuts of beef at the heart of the menu, adorned with gourmet additions like black truffles or foie gras butter, available in sizes small, medium and large for petite and voracious appetites. Beyond steaks, lighter seafood and vegetarian options shine, from seasonal takes on traditional steakhouse starters, and whimsical appetizers that elicit playful sharing. A comforting dessert menu highlights childhood favorites reimagined with an adult twist, while delicate cocktails both sweet and savory are crafted with a fashionable hand. The stylish touches continue with chic lavender uniforms by designer Nicole Miller, as well as architecture and interior design by AMA featuring an original concept by ICRAVE. Here, STK's signature purple-and-cream color palette is punctuated with shimmering, gold accents. A large, central lounge furnished with creamy leather banquettes and textured crocodile tiles serves as the focal point and is surrounded by an elevated dining room for diners seeking a more formal setting. Theatrical lights illuminate each table and smoky mirrors allow patrons to catch a glimpse of the surroundings, while those seeking discretion will find two private dining suites named for famous burlesque stars. A hallmark of STK restaurants, a DJ spinning a lively playlist of pop and top hits energizes the vibrant bar scene.

Located on the Second Floor of the West Tower, Rose. Rabbit. Lie. is a modern supper club where cocktail culture and culinary repertoire combine with spontaneous live entertainment. With hints of the past and a flair for the future, Rose. Rabbit. Lie. sets a new precedent for the night. It's an experience that blurs the lines between restaurant, bar, club and live entertainment while adhering to no standard model, following no written rules. Award-winning firm AvroKO has designed the space to allow guests to indulge in Rose. Rabbit. Lie. in a variety of ways. The entertainment is woven throughout the venue and the energy builds throughout the night, flowing between the distinct rooms: a library, study, music room, swimming pool and ballroom. Executive Chef Wesley Holton has created a menu of shareable plates inspired by classic dishes. Caviar tastings and pairings with the expansive cocktail program are available. In addition to freshly bottled cocktails and cocktails on tap, Rose. Rabbit. Lie. offers custom ice designed to last longer and for speed of service so guests don't need to spend their entire evening at the bar. For the wine list, sommeliers have curated an extensive and exclusive list of champagne, contributing to the festive atmosphere.

Also found on the second floor of the west tower is Wicked Spoon, a bustling culinary food hall that serves a multi-ethnic mix of top-quality and familiar staples. Arranged in an imaginative small-plate format meant to satisfy any craving, Wicked Spoon delivers well-crafted original selections for every appetite.

Momofuku, one of The Cosmopolitan's newest venues, can be found on the second floor of the east tower. Established by chef and founder David Chang in 2004 with the opening of Momofuku Noodle Bar, Momofuku has grown to include restaurants in New York City, Sydney, Toronto, Washington, DC, and now, Las Vegas. Chef David Chang and Opening Executive Chef Michael Chen collaborated on a menu that draws influence from all over the world, including the United States, Korea and Japan. The constantly evolving menu features steamed buns, noodles, and meat and seafood meant for sharing. There will also be various plays on classics, from prime rib to surf-and-turf.

Adjacent to Momofuku, guests can find the highly acclaimed bakery founded by Christina Tosi, Milk Bar. Tosi is best known for her innovative creations, including cereal milk™ ice cream, compost cookies® and crack pie®, all of which have gained world-wide recognition since she opened Milk Bar's doors in 2008. Milk Bar focuses on putting a playful approachable spin on familiar home-style desserts and savory snacks using quality ingredients and locally sourced dairy. The Las Vegas location of Milk Bar features exclusive menu items available only at The Cosmopolitan, including MilkQuakes, which blend housemade soft serve with delicious sweet bites, adding texture and out-of-this-world flavor combinations. Tosi is a two-time James Beard award winner and author of two cookbooks, Momofuku Milk Bar and Milk Bar Life. She is also a judge on the hit culinary competition series, MasterChef and Masterchef Junior on Fox.

In addition to the signature culinary offerings from top restaurant brands, The Cosmopolitan also features a number of casual concepts. Evoking the feel of an authentic New York pizza joint, Pizzeria is a hidden gem serving whole pies and pizzas by the slice, an ideal late-night spot for those in-the-know to grab a slice or for delivery via room service. A long, vaulted entry corridor is lined with a curated collection of

vintage Italian record album covers, leading to the pizza counter and kitchen with high counters and mismatched antique bar stools. A bustling culinary food hall, the Wicked Spoon Buffet, overseen by Chef de Cuisine Mark Crane, delivers a multi-ethnic mix of top-quality, familiar staples arranged in an imaginative small-plates format to satisfy any craving and encourage a spirit of gastronomic discovery. For poolside noshing, the seasonal Overlook Grill offers a casual menu of light fare amidst a Riviera-chic, indoor-outdoor setting located on fourth level of the Pool District. Recently introduced is the restaurant's Bubbles & Brunch program, catering to those looking for a more sophisticated day-club atmosphere. The traditional hotel coffee shop takes a decidedly Italian twist at Va Bene, a modern coffee bar featuring pastries, gelatos, Panini's and Italian-style coffee drinks prepared by master baristas, conveniently located on the Casino and Second Floor. The Henry, helmed by Executive Chef Steve Young, is a 24 hour dining venue located on the casino floor, highlighting contemporary American classics, from hamburgers to Tuscan Kale Caesar salads to house-made gelatos and ice creams, all complemented by a full bar program specializing in reinvented classic cocktails.

The Cosmopolitan's collection of culinary experiences captures the essence of creativity demanded by the modern diner. Guests and locals alike will uncover a daring composition of tastes, both subtle and spectacular, pioneering a new point of view that breaks the mold in resort dining.

ABOUT THE COSMOPOLITAN OF LAS VEGAS

The Cosmopolitan of Las Vegas is a luxury casino and resort offering a decidedly different perspective from its commitment to integrating art into every experience to the world renowned Restaurant Collection and distinct entertainment venues. Located at the heart of The Strip, its unique vertical multi-tower design offers spectacular views of the vibrant city. The 3,005-room resort features oversized residential-style living spaces with expansive, one-of-a-kind private terraces. Luxurious amenities include a 100,000-square-foot-casino with the newly-added Race & Sports Book Powered by CG Technology and expanded high stakes gaming area, The Talon Club; Sahra Spa & Hammam and Violet Hour | Hair | Nails | Beauty; three unique pool experiences; Marquee Nightclub & Dayclub, a multi-level integrated indoor and outdoor nightclub; an intriguing mix of bars and lounges including The Chandelier, an iconic multi-level bar experience; 150,000 square feet of state-of-the-art convention and meeting space; 40,000-square-foot performance and event venue The Chelsea; and a modern supper club with live music and entertainment at Rose. Rabbit. Lie. An eclectic line-up of retailers include: AllSaints, CRSVR Sneaker Boutique, DNA2050, Jason of Beverly Hills, Molly Brown's Swimwear, Rent the Runway, Retrospecs & Co, Skins 62 Cosmetics and STITCHED. Signature restaurants include: Blue Ribbon Sushi Bar & Grill by restaurateurs Bruce and Eric Bromberg; Estiatorio Milos, by international restaurateur Costas Spiliadis; Holsteins from Block 16 Hospitality; Jaleo and China Poblano restaurants by acclaimed Chef José Andrés; Scarpetta and D.O.C.G. by award-winning Chef Scott Conant; popular steakhouse STK from The ONE Group; Beauty & Essex from Chef Chris Santos and TAO Group; acclaimed Los Angeles eatery Eggslut by Chef Alvin Cailan; cold-pressed local juicery The Juice Standard; bustling culinary food hall Wicked Spoon; all-day dining concept The Henry; and Starbucks, which includes a one-of-a-kind art installation.

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