



THE COSMOPOLITAN™
of LAS VEGAS

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JOSÉ ANDRÉS TO DEBUT TWO RESTAURANTS AT THE COSMOPOLITAN OF LAS VEGAS

Acclaimed Chef Will Open Popular Jaleo Restaurant and Unique Chinese-Mexican Concept

LAS VEGAS (May 3, 2010) – The Cosmopolitan of Las Vegas announces its partnership with celebrated chef José Andrés to open two restaurants in the new hotel casino in late 2010. This will be Andrés' first foray into the Las Vegas dining scene.

Andrés and his ThinkFoodGroup will bring an authentic flavor of Spain to Las Vegas with his award-winning Jaleo restaurant. A perennial favorite in Washington DC since its inception in 1993, Jaleo was one of the country's first successful tapas restaurants, setting the standard for Spanish cuisine in the U.S. for almost two decades. At The Cosmopolitan, Andrés will reimagine Jaleo to create the country's premier Spanish restaurant with all the excitement and spectacle for which Las Vegas is known. His second restaurant will be an entirely new concept from the innovative chef, showcasing his personal take on Chinese and Mexican cuisine.

The Cosmopolitan's diverse lineup of dynamic culinary experiences will include culinary concepts from some of the country's top chefs and restaurant brands, each opening for the first time in Las Vegas. To date, the prestigious roster will also include: Blue Ribbon by restaurateurs Bruce and Eric Bromberg; Comme Ça by acclaimed Los Angeles chef David Myers; New York City's Estiatorio Milos by restaurateur Costas Spiliadis; Scarpetta and a new casual wine bar by award-winning chef Scott Conant; and popular steakhouse STK from The One Group.

In addition to the dynamic food and beverage program, The Cosmopolitan's two 50-story towers overlooking the heart of the Las Vegas Strip will house 2,995 hotel rooms and condo-style accommodations, three distinct pool experiences, over 100,000 square feet of gaming and an exclusive nightlife venue.

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ABOUT JOSÉ ANDRÉS

One of GQ's 2009 Men of the Year, José Andrés is a James Beard Award winning chef and owner of ThinkFoodGroup with 7 successful restaurants in the Washington, DC, area (Café Atlantico, Jaleo, Zaytinya, Oyamel and the critically acclaimed minibar by José Andrés.) His last project, The Bazaar by José Andrés at the SLS Hotel at Beverly Hills received a four-star review from *The Los Angeles Times* and was nominated as Best New Restaurant by the James Beard Foundation. The author of several cookbooks including *Tapas: A Taste of Spain in America* (Clarkson Potter), Andrés is the host and executive producer of the PBS series "Made in Spain," a culinary and cultural tour of his native land. Earlier in his career, Andrés became a celebrity in Spain and Latin America as host of the hugely popular "Vamos a Cocinar" on Television Espanola.