



For Immediate Release: Thursday, May 24, 2012

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Empire City Casino Doubles Down on Full Food & Beverage Revamp

World Class Team Leads Innovative Restaurant Line Up

(New York) As the \$45 Million expansion at Empire City Casino continues to take shape, the tri-state area is brewing with anticipation over the renovations and expansion, which include an exciting enhancement of the food and beverage offerings at the property. New restaurants and an overhaul of existing offerings are in full swing.

Two new restaurants will encompass a large portion of the additional 66,000 square foot space currently being constructed.

“The talent coming together on these projects is world-renowned,” said **Timothy Rooney, Jr., of Empire City Casino**. “These new restaurants will be like nothing else in New York, and that’s not easy to do. The changes to our existing food and beverage programs are going to take our guests’ experience to a completely new level. Guests will now come for the world-class food, and stay for the gaming and entertainment.”

Pinch will be an innovative premium casual American grill and **Dan Rooney’s Cafe & Bar** will be a fun take on the classic Irish pub. Both restaurant concepts are more fascinating when you get into the details of the design, concept, food, the talent in the kitchen, and the team behind these culinary and entertainment creations.

Pinch will feature an open kitchen, raw bar and pastry counter in a vintage diner-style environment, but the beer program will undoubtedly serve as a main attraction. **Pinch** will feature “table side beer taps” and a “tap wall” adorned with 100 tap heads showcasing 100 craft beers on tap, all from regional and local breweries based exclusively in New York State. Beer will flow from a large elevated keg room situated on a catwalk located above the open kitchen through architecturally designed beer lines, which will run along the ceiling serving as the centerpiece of the restaurant’s design. Not to be outdone by the bar, the menu at **Pinch** will compete for the spotlight. Empire City Casino is partnering with one of most significant culinary organizations in the world, the name of which has yet to be unveiled, and **Mark Advent**, the creator of Las Vegas’ highly successful New York New York hotel and casino.

“It’s exciting to be a part of the dynamic future of Empire City Casino as it continues to evolve into a fun-filled entertainment, gaming, leisure, and dining destination,” said **Mark Advent of Advent Entertainment**. “The new restaurants are innovative and exciting and will complement the property and its commitment to positively enhance and expand the guest experience.”

The **Pinch** menu will include a broad selection of American cuisine from prime steaks to classic American comfort food in a high-energy, nostalgic and dynamic atmosphere at a moderate price point. **Pinch** will offer an in-house growler shop in the restaurant where guests can take their favorite tap beer home in their own growler bottles.

Dan Rooney’s Cafe & Bar will offer a high-energy atmosphere catering to sports enthusiasts, with flat screen televisions throughout the pub for live sporting events and simulcast horseracing, as well as an authentic betting cage located in the pub where guests can place wagers.

Inspired by the original Dan Rooney’s Cafe & Bar built and operated in the early 1900s in Pittsburgh by the family of Tim Rooney, the current owner and operator of Empire City Casino, the new **Dan Rooney’s Cafe & Bar** will be warm, inviting and casual, featuring dual flame rotisseries, private “snugs” for intimate seating, two fireplaces, and plenty of musical entertainment with nightly dueling pianos.

Dan Rooney’s will feature two vintage style bowling lanes, inspired by turn of the century bowling alleys, on the second level of the pub. Taking the typical Irish pub to the next level, **Dan Rooney’s** will prepare high-quality traditional pub food created by chef **Christopher Lee**, and will feature a carver station for open-flame rotisserie. Chef Lee is a nationally recognized talent, having been named “Rising Star Chef of the Year” by the James Beard Foundation in 2005, and as one of *Food and Wine* magazine’s “Best New Chefs” in 2006. Chef Lee was awarded Michelin stars for his work at Aureole and Gilt restaurants, and was selected to participate in Bravo’s inaugural season of *Top Chef Masters* (2009).

These two new creations have been designed by New York City’s acclaimed design firm **Roman and Williams Buildings and Interiors**, which has received high praise for their celebrated work at The Dutch, the Ace Hotel (The Breslin), The Standard (the Boom Boom Room), and the Royalton revamp.

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Empire City Casino has also tapped the talents of **Clark Wolf**, the renowned New York City- and Sonoma-based restaurant consultant, to rehab and refresh its current food and beverage offerings on property. Wolf has left his mark on legendary restaurants such as The Russian Tea Room, The Library at the Regency Hotel, the Sign of the Dove, and Las Vegas hotspots such as Mandalay Bay, Paris Las Vegas and Caesar's Palace.

Under Wolf's direction, Empire City Casino's open station food court will undergo a complete overhaul and be reintroduced as **The Big Kitchen at Empire Plaza**. With over 340 plaza seats, **The Big Kitchen** will feature an all new coffee bar and five distinct cooking stations, including **New Original Ray's**, **The Fry Shack**, **Empire Grill**, **Canton Kitchen and Noodle Shop**, and **Corner Deli**. The **Main Stage** lounge and bar at the center of the property will entertain guests with an all-new cocktail program that will feature signature mixes, as well as an Empire twist on some of New York's classic cocktails. The popular **Nonno's Italian restaurant** and the lively trackside **Empire Terrace Restaurant** will both enjoy menu enhancements and regular promotional events. Other upgrades and additions are planned for the property in the near future, including the revamp of the conveniently located trackside Grab 'N Go which will not only be renamed but also upgraded into a full service grill with a little Latin flare.

"Having worked with some of the biggest names in gaming throughout Las Vegas and Australia, I can tell you that these are world-class gaming floors and they deserve the kind of world-class food and drink offerings people have come to expect from casino properties like these," said **Clark Wolf**. "And that's exactly what they're going to get here at Empire City."

Renovations are anticipated to be completed this summer. There is no doubt that it will be a summer of fun at Empire City Casino at Yonkers Raceway in 2012. To celebrate, a full menu of promotions and festivities are being planned, including a summer concert series trackside on Sundays. Stay tuned for more information.

About Empire City Casino at Yonkers Raceway

Empire City Casino at Yonkers Raceway features: 5,300 slot machines, video roulette, electronic craps and baccarat tables, Italian dining in Nonno's Trattoria, and trackside dining in the Empire Terrace Restaurant, which overlooks the track for live harness racing, as well as the International Food Court and its wide-ranging menu. The multi-faceted Good Time Room is available for parties, benefits, weddings, and major events for up to 400. Empire City Casino is located at 810 Yonkers Avenue (at Central Avenue) in Yonkers, New York, Westchester County, (I-87 to Exit 2). Empire City Casino is open seven days a week, every day from 9:00am to 4:00am.

About Advent Entertainment

Advent Entertainment is a private, closely-held domestic and international development company based in Florida and Nevada that is primarily responsible for the conception, design, development, operation and ownership of premier restaurant, bar and hospitality concepts, as well as mixed-use casino, entertainment and integrated leisure resorts having hospitality, lifestyle residential and retail components. Advent Entertainment's original ideas are outstandingly innovative but always realistic and focused on long-term financial success. AE's underlying philosophy of creating restaurant, bar, hospitality, and gaming-centric concepts, which are destinations in their own right, has yielded both impressive financial growth and tourism for the communities in which they are located. AE's principals have developed some of the most significant gaming resorts in the world. AE Chairman and CEO, Mark Advent conceptualized the highly acclaimed \$465 million New York New York Hotel & Casino located on the world-famous Las Vegas Strip.

About Chef Christopher Lee

Christopher Lee is currently Chef/Owner at Huntington Social, a speakeasy themed gastropub in his hometown of Huntington, New York. Prior to Huntington Social, Lee was Executive Chef at New York's Aureole, Charlie Palmer's flagship restaurant in Times Square. Lee also spent two years at Gilt Restaurant in the New York Palace Hotel, and was credited for earning the restaurant two Michelin stars. A graduate of the California Culinary Academy in San Francisco, Lee has worked in the kitchens of Manhattan's most renowned restaurants, including Daniel, Jean Georges and Oceana. Lee has also been cited as one of Food & Wine magazine's 2006 "Best New Chefs" and "Rising Star Chef of the Year" at the 2005 James Beard Awards for his work at Striped Bass in Philadelphia. www.chefchristopherlee.com

About Clark Wolf Company

Clark Wolf Company was formed in 1986 to provide consulting service both to food, restaurant and hospitality businesses and to organizations which require the services of such businesses. Clark Wolf Company helps build profitable, top-quality operations from the ground up and develops existing businesses into fresh, competitive operations. Working with design and management at all levels, Clark Wolf Company leads a collaborative process that results in architect and design selection, chief/restaurateur selection, concept development, menu development, restaurant design and tabletop programs. Clark Wolf Company is involved with both trend setting and classic established operations. Clients include restaurants, hotels, resorts, casinos, entertainment venues, public institutions, accounting firms, specialty food stores, real estate developers, property holders & managers, supermarkets, food & beverage producers, marketing boards and public relations firms.

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