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PINCH OPENS AT EMPIRE CITY CASINO AT YONKERS RACEWAY

Convivial restaurant offers American and International Classics with 100 New York beers on tap

June 21, 2013 (YONKERS, NY) Developer Mark Advent, in collaboration with Ducasse Studio (DS), announces the opening of *pinch*, named after the cooking vernacular, at Empire City Casino (810 Yonkers Avenue) in Westchester County, New York. Key design and architectural direction on the project include the firm of Roman and Williams, interior designers of the Ace and Standard hotels in New York City, and Richard H. Lewis Architect project architects for Balthazar and Minetta Tavern in New York. The nostalgic interior design was inspired by 1950s classic vintage diners and the 1955 Bisiluro Damolnar Le Mans race car. The "diner-like" convivial 245-seat, premium casual restaurant is open for lunch and dinner daily.

Unique design features include a floating, glass-enclosed keg room suspended over the open kitchen overlooking the raw bar and pastry counter, a fifteen foot powder coat red tap wall with 100 beer faucets at the main bar and six booths equipped with one-of-a-kind custom designed and fabricated self-pour tableside tap dispensing systems which allow guests to serve themselves.

The menu, a mix of updated American and international classics created by Chef Fabienne Eymard [Taillevent in Paris, Caprice in Switzerland, Benoit in New York], is broken down into seven main categories: Snacks & Starters, Soups & Salads, Seafood Bar, House Specialties, Sandwiches, Burgers and From The Grill.

Appetizers include the signature *pinch Macaroni & Cheese with Ham; Mini Beef Short Rib Tacos* and *Sweet & Spicy Glazed Chicken Wings*. Soups like *Gratined Onion Soup* with a lager shooter are offered as well as a variety of salads available to be ordered as a half or full portion. Seafood is featured with a raw bar display as well as a selection of unique ceviches such as *Scallop* with hot yellow pepper paste and fresh heart of palm salad, available a la carte or as a tasting of three.

A selection of 8 ounce Certified Black Angus Beef burgers such as the signature *pinch Burger* with crispy pork belly, red onion, arugula and a beer cheese sauce (with an optional sunny side up egg) appear on the menu along with over six kinds of sandwiches including an *Herb Leg of Lamb Panini* with eggplant and feta cheese and a *Beer-Marinaded Grilled Skirt Steak* on a French baguette with Dijon mustard and watercress.

Other entrees (“House Specialties”) include *Atlantic Cod Brandade* atop a potato puree with lemon, capers, croutons and brown butter and *Lamb T-bone Chops* with Mediterranean relish and an eggplant tart. An assortment of Certified Black Angus Beef is prepared on the grill with a variety of sauces. Accompanying side dishes like *Crushed Potatoes*; *Creamy Spinach* and *Wild Mushrooms* can be ordered a la carte.

Formerly of Alain Ducasse’s miX in Las Vegas at THEhotel at Mandalay Bay, Executive Pastry Chef Tamber Weiersheuser’s dessert menu features contemporary interpretations of American classics. The menu will evolve throughout the seasons but will continuously include signatures like *S’mores*, *Raspberry Sundae*, *Apple Tart Tatin* served with cr me fra che, and *Warm Chocolate Cake* topped with pistachio ice cream.

Overseen by a Certified Cicerone, *pinch* boasts a significant beer program with 100 New York beers on tap, 25 large format beers including limited releases (available seasonally and in small batches) including beers exclusively brewed for *pinch*. Other unique beer offerings include “pour your own” beer taps fixed to a handful of tables and a “growler shop” near the entrance which allows guests to take home a daily selection of eight featured beers on tap.

A selective, dynamic 80-bottle wine list curated by the beverage director of DS, is comprised mostly of American wines from New York and California (75%), as well as France.

Roman and Williams Buildings and Interiors (Ace Hotel) designed the restaurant which is inspired by automotive interiors including glossy, powder coated metals with red accents, tailored banquettes and louvered screens. The main bar, with its impressive draft wall, has seating for 28 and serves both food and drink. The accompanying bar counter overlooking the raw bar serves food and drink as well. A semi-private dining room seats 34 people and a private dining room caters to parties of 10.

pinch is located on the mezzanine level of Empire City Casino at 810 Yonkers Avenue in Westchester, New York 10704. Lunch is served daily from 12:00pm-4:30pm. Dinner hours include Sunday-Thursday, 6:00pm-10:00pm; Friday-Saturday, 6:00pm-11:00pm. The bar is open daily from 11:30am-12:00am. For more information, please call (914) 457 2541 or visit www.pinchusa.com.



ABOUT EMPIRE CITY CASINO AT YONKERS RACEWAY

Empire City Casino is a premier entertainment destination visited annually by more than 8.5 million guests, featuring over 5,300 slot machines, electronic roulette, craps, sic bo and baccarat tables; daily live entertainment; weekly comedy shows; outdoor summer concerts; year-round harness racing; 6 restaurants & eateries; private event space; and more. Located at 810 Yonkers Avenue (at Central Avenue) in Yonkers, Westchester County, New York (I-87 to Exit 2). Empire City Casino is open seven days a week from 9:00 AM to 4:00 AM. For more information call 914.968.4200 or log onto www.empirecitycasino.com.

ABOUT THE MARK ADVENT COMPANY

The Mark Advent Company (TMAC) is a private, closely held domestic and international development company based in Las Vegas, 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. TMAC's original ideas are outstandingly innovative but always realistic and focused on long-term financial success, as seen with *New York New York Hotel and Casino* in Las Vegas, NV created by founder Mark Advent.

ABOUT DUCASSE STUDIO

Ducasse Studio (DS) is the culinary consulting arm of Alain Ducasse Entreprise (ADE). Based in Paris, DS provides services to a wide range of corporations, retail entities and cultural, government and educational institutions around the world. These services include full-scale concept creation, menu and recipe development, branding, graphic identity, and staff training. Consulting projects include the Bateaux Parisiens in Paris to the full range of tasty, healthy and nutritious meals applied for space food.