



Media Contact:  
Susan Hosmer, Andrea Sun  
Bullfrog & Baum  
323.651.1380  
hosmer@bullfrogandbaum.com  
andrea@bullfrogandbaum.com

## **WP24 BY WOLFGANG PUCK OPENS AT THE RITZ-CARLTON, LOS ANGELES** ***Acclaimed Chef Wolfgang Puck Debuts New Evolution of Asian Haute Cuisine***

**LOS ANGELES— April 19, 2010** – Twenty-seven years ago, Wolfgang Puck opened the ground-breaking Chinois on Main and dazzled diners with his interpretation of fusion cuisine blending Asian dishes with California products and French techniques. Puck is once again changing the culinary landscape of Los Angeles with WP24 by Wolfgang Puck, serving his modern interpretation of traditional Chinese cuisine at his new restaurant on the twenty-fourth floor of The Ritz-Carlton, Los Angeles located at L.A. LIVE adjacent to Staples Center and Nokia Theatre.

“WP24 is an evolution of what I have been passionate about for the majority of my career,” said Wolfgang Puck. “The Asian influence on American cuisine has always been present and this restaurant is a reflection of our culinary progression and the demand for refined Asian cooking.”

The menu developed by Puck and Managing Partner and Executive Corporate Chef of the Wolfgang Puck Fine Dining Group, Lee Hefter, reflects their time spent in the Far East and respective passion for Asian ingredients and cooking methods. David McIntyre, a Spago veteran, heads up the kitchen as Chef de Cuisine of WP24 while Sally Camacho helms the sweet side as Pastry Chef.

The expansive lounge provides guests with the ideal environment to enjoy small plates before an L.A. LIVE event or a full dining experience. Selections from the menu include *Prawn Toast* with sweet and spicy garlic chili and *Szechuan Chicken “Dan Dan” Dumplings* with ground peanuts and chili oil. The lounge also showcases a variety of sushi, nigiri and salads such as the *Tai Snapper & Seaweed Salad* with toasted sesame-lemon dressing and *Crispy Shrimp & Crab* hand-cut sushi roll with cucumber, avocado, tobiko and ginger-soy glaze.

The menu in the main dining room places an emphasis on Chinese dishes with Puck’s signature touch. Appetizers include the “*Not Too Classic*” *Hot & Sour Soup* with king crab, roasted sweet corn, Thai basil, cilantro and sweet prawn wontons; *Crispy Suckling Pig* with black plum purée and wild flower-licorice honey; plus an assortment of handmade steamed dim sum.

Entrées include *Steamed Live Santa Barbara Spot Prawns* with aromatic citrus-soy sauce and hot chili-orange oil; *Lacquered Carpenter Ranch Squab* with dry fried string beans and maitake mushrooms; and *Szechuan Style Prime Filet of Beef “Au Poivre”* with smoked chili-shallot reduction. *Hot Pot*, a traditional Chinese stew that dates back 1,000 years, also will appear on the menu with a Kobe beef cheek & veal tongue variation. The menu features tableside service of dishes like the *Whole Loup de Mer baked in Salt Crust* with Zhenjiang black vinegar and the *Whole Roasted Duckling “Peking Style”* with traditional garnishes. *Hunan Spicy Eggplant* with roasted shishito peppers, chili and crisp garlic; *Shanghai Noodles* with oxtail, fresh chilies and Thai basil leaves; and *Garlic Yu Choi & Choi Sum Greens* may be ordered to accent the meal as a side dish.

A selection of innovative desserts by Pastry Chef Camacho include *Tamarind Ginger Cake* soaked in warm rum and served with young ginger ice, mango gelée, black sesame ice cream, prickly pear and dragon fruit and *Calamansi Vacherin*, a Szechuan peppercorn meringue with calamansi cream and a macadamia star anise crumble.

The beverage program mirrors the cuisine featuring significant influences from the Far East. Beverage Director Tim Wilson created a global wine list that complements the complex flavor profiles of the menu. Additionally, WP24 offers a selection of Asian beers and sakes by the bottle and glass. Specialty cocktails created by mixologist Shawn Barker also play with Asian ingredients with the *Umami Cocktail* (Hendrick’s, ume plum, cucumbers and shiso leaves), the *Pearfect Asian* (Absolut Pear, Canton Ginger Liqueur and lime) and *Dragon’s Fire* (Herradura Anejo, grapefruit, jalapeño and Thai basil). For the more traditional in taste, classic cocktails like the *Side Car* (Hennessy VS, Cointreau and lemon) and the *Aviation* (Hendrick’s, Luxardo Maraschino, lemon, and Crème de Violette) also are available.

ICRAVE created a space to complement the spectacular panoramic views of Los Angeles. The lounge, inspired by an urban garden, has large wood seating ‘pods’ enveloped by nine-foot tall, hand-woven undulating screens. In contrast to the lounge, the main dining room was conceptualized to be an open space, enhancing the area by bringing the elements of the picturesque skyline into the room. Columns of light captured by perforated metal tubes span from floor to ceiling, reminiscent of the neighboring towers. The Wine Cave, one of WP24’s private dining areas, is screened from the lounge by a large wine display.

WP24 by Wolfgang Puck is located at The Ritz-Carlton, Los Angeles at L.A LIVE, AEG’s 2.5 billion dollar downtown Los Angeles sports, residential and entertainment district at 900 W Olympic Blvd. The restaurant is open for dinner Monday – Saturday. The lounge is open seven nights a week. For reservations, please call (213) 743-8824.

###

**About The Ritz-Carlton Hotel Company, L.L.C.**

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, Md., currently operates 73 hotels in the Americas, Europe, Asia, the Middle East, Africa, and the Caribbean. More than 30 hotel and residential projects are under development around the globe with future openings including Dubai International Financial Centre, United Arab Emirates; Dove Mountain, Tucson, Arizona; Charlotte, North Carolina; and Lake Tahoe, California. The Ritz-Carlton is the only service company to have twice earned the prestigious Malcolm Baldrige National Quality Award, which recognizes outstanding customer service. For more

information, or reservations, contact a travel professional, call toll free in the U.S. 1-800-241-3333, or visit the company web site at [www.ritzcarlton.com](http://www.ritzcarlton.com).

**About The Wolfgang Puck Fine Dining Group**

The award-winning restaurants of the Wolfgang Puck Fine Dining Group include Spago (Beverly Hills, Las Vegas, Maui and Beaver Creek); the critically acclaimed, steakhouse CUT (Beverly Hills and Las Vegas); Chinois (Santa Monica); Postrio Bar & Grill (Las Vegas); Trattoria del Lupo (Las Vegas); Wolfgang Puck Bar & Grill (Las Vegas and Los Angeles); Brasserie PUCK (Las Vegas); Wolfgang Puck American Grille at Borgata Hotel Casino & Spa in Atlantic City; 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. Opening this summer, CUT at Marina Bay Sands Singapore. For more information, please visit [www.wolfgangpuck.com](http://www.wolfgangpuck.com).