

MGM MIRAGE Restaurants Awarded Michelin Stars, Highlighted By Three-Star Honors For Joel Robuchon at MGM Grand

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Joel Robuchon Only Las Vegas Restaurant to Earn Michelin's Highest Honor

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LAS VEGAS

The debut of the Michelin Guide in Las Vegas is a European nod to Las Vegas' evolution into one of the world's top dining destinations. Sixteen restaurants were honored with at least one Michelin star, and seven of those restaurants are within MGM MIRAGE properties. Receiving top honors is the Michelin three-star restaurant, Joel Robuchon at MGM Grand, the only Las Vegas recipient of this well-respected distinction.

Earning an impressive two stars is Chef Julian Serrano's Picasso at Bellagio. Two stars is defined by Michelin as "excellent cooking, worth a detour" and is bestowed upon restaurants exhibiting "skillfully and carefully crafted dishes of outstanding quality." Chef Serrano's signature creations, including Lamb with truffle crust and Medallions of Fallow Deer, are outstanding dishes that have contributed to this latest accolade.

Rounding out the honors and capturing one star are five impressive restaurants -- L'Atelier de Joel Robuchon at MGM Grand, Le Cirque at Bellagio, MICHAEL MINA Bellagio, Aureole at Mandalay Bay and miX atop THEhotel at Mandalay Bay.

"The introduction of the Las Vegas Michelin Guide speaks to the incredible transformation of the Las Vegas culinary scene. This has been made possible by the enormous creativity of our culinary partners coupled with significant investment by our company and others in recent years," said Jim Murren, president and COO of MGM MIRAGE. "We couldn't be more proud to have been recognized by Michelin for having many of the world's top chefs and restaurants throughout our resorts."

Joel Robuchon at MGM Grand was the "Chef of the Century's" first fine dining restaurant in the United States and represents "exceptional cuisine, worth a special journey" according to Michelin's three-star criteria. A three-star

Michelin restaurant also is defined by the following. "One always eats extremely well here, often superbly. Distinctive dishes are precisely executed, using superlative ingredients."

Chef Robuchon said, "I couldn't be more proud of this restaurant and these talented chefs. I am honored to receive this award and to have my first three-star restaurant in the U.S."

The restaurant joins the ranks of only 57 other restaurants worldwide, including Jean-George and Le Bernardin in New York, to hold Michelin's highest star rating.

Gamal Aziz, president and COO of MGM Grand, said, "Chef Joel Robuchon is one of those rare individuals with such drive, passion and pursuit of perfection, he was destined to achieve accolades such as the Michelin three stars. MGM Grand's culinary scene has been raised to new heights with the addition of Joel Robuchon."

Chef Robuchon has a longstanding relationship with the Michelin Guide. He was the youngest chef of record to receive three stars for his restaurant Jamin in Paris in 1984. His L'Atelier de Joel Robuchon at Four Seasons Hotel New York currently holds one Michelin star.

Robuchon and his team, including Executive Chef Claude Le Tohic, Pastry Chef Kamel Guechida and General Manager Loic Launay, have crafted an experience that has drawn raves from diners and media alike. This esteemed honor joins numerous other awards including Esquire's Best New Restaurant 2006, Bon Appetit Chef of the Year in 2006 for Robuchon and Pastry Chef of the Year for Guechida in 2007, Conde Nast Traveler "Hot Tables of 2006," as well as a James Beard Foundation nomination for Best New Restaurant in 2006.

First Call Analyst:

FCMN Contact: zanellas@mgmmirage.com

SOURCE: MGM MIRAGE

CONTACT: Andrea Brown of MGM MIRAGE Public Relations, +1-702-650-7534;
or Susan Hosmer of Bullfrog & Baum, +1-323-651-1380, for MGM MIRAGE