



**\*FOR IMMEDIATE RELEASE**

**BORGATA HOTEL CASINO & SPA ANNOUNCES PARTNERSHIP WITH CHEF MICHAEL SYMON**

*Joining the East Coast's preeminent culinary destination with the debut of his first Italian concept*

**ATLANTIC CITY, NJ (December 10, 2015)** – Borgata Hotel Casino & Spa today announced the addition of celebrated chef **Michael Symon** (*Lola Bistro; Lolita; Roast*) to its esteemed fine dining roster. With the anticipated fall 2016 debut of his new Borgata signature restaurant, Symon joins fellow Iron Chefs Bobby Flay and Geoffrey Zakarian, as well as legendary chef Wolfgang Puck in an unprecedented and star-studded culinary lineup.

"We are thrilled to bring Michael Symon to Borgata with the debut of his first Italian restaurant," said **Becky Schultz, Vice President of Food & Beverage for Borgata Hotel Casino & Spa**. "Equally famous for his soulful cooking and joyful personality, Chef Symon is recognized among the best in the country and we couldn't be more excited to welcome him into our culinary family."

Growing up with Greek and Sicilian influences, Chef Michael Symon creates boldly flavored, deeply satisfying dishes at his restaurants, while also sharing his exuberant, approachable cooking style and infectious laugh with viewers as an Iron Chef on Food Network and a co-host on ABC's "The Chew." Since being named a Best New Chef by *Food & Wine* magazine in 1998, the Cleveland native has been awarded numerous honors: in 2000, *Gourmet* magazine chose Lola as one of "America's Best Restaurants;" in 2009, The James Beard Foundation awarded Symon with Best Chef: Great Lakes; and in 2010, *Bon Appetit* magazine included B Spot on their list of "Top 10 Best New Burger Joints."

"We're excited to bring our Italian cooking to Atlantic City. This is the food I grew up eating--my Sicilian grandmother would be proud! Authentic Italian is very simple; it's all about great ingredients. It's what I cooked in my early career and still what I like to make at home," said **Symon**. "I can't wait to be a part of the Borgata family of restaurants and spend even more time with my fellow Iron Chefs and friends, Bobby Flay and Geoffrey Zakarian."

Committed to introducing diverse, innovative and world-class dining experiences to Atlantic City, Borgata offers a wide array of restaurants and world-renowned chefs under one roof, including Wolfgang Puck (*Wolfgang Puck American Grille*), Bobby Flay (*Bobby Flay Steak*), Michael Schulson (*Izakaya Modern Japanese Pub*), Geoffrey Zakarian (*The Water Club hotel at Borgata*), and restaurateurs Greg and Marc Sherry (*Old Homestead Steak House*.) Along with an extensive wine collection of over 40,000 vintages, Borgata offers guests a one-of-a-kind culinary experience on the East Coast.

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**About Borgata Hotel Casino & Spa**

Located in Atlantic City's Marina District, Borgata Hotel Casino & Spa features 2,000 guest rooms and suites; 161,000 square feet of gaming; 184 table games; 3,038 slot machines; a 75+ table poker room; 10 retail boutiques; 5 acclaimed fine dining restaurants by renowned chefs; 9 casual dining options; a 54,000 square foot spa; 70,000 square feet of event space; 4 signature nightlife experiences; and parking for 7,100 cars. The market-leading resort also features Atlantic City's first cosmopolitan hotel experience, The Water Club at Borgata, with 800 guest rooms and suites; a 36,000 square foot spa; 18,000 square feet of meeting space; 6 designer retail boutiques; and 5 heated indoor and outdoor pools. Borgata also offers online gaming within the

state of New Jersey through its real-money gaming sites, [www.BorgataCasino.com](http://www.BorgataCasino.com) and [www.BorgataPoker.com](http://www.BorgataPoker.com). For more information on Borgata, please visit [www.theborgata.com](http://www.theborgata.com) or follow [www.twitter.com/BorgataAC](https://www.twitter.com/BorgataAC).

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