



Wolfgang Puck

The Dallas Skyline Gets Two New Stars

*Wolfgang Puck Fine Dining Group Announces Executive Chef
and General Manager for Five Sixty by Wolfgang Puck*

(Dallas, Texas – December 22, 2008) – As anticipation grows for the launch of “Five Sixty by Wolfgang Puck,” Chef Puck’s debut fine dining restaurant in Dallas, the Wolfgang Puck Fine Dining Group announces the two leaders of its team. Sara Johannes, who will serve as Executive Chef, and Shawn Horne, as General Manager, will bring their passion and expertise to Dallas’ skyline restaurant atop Reunion Tower.

Sara Johannes, a graduate of Saint Paul College with an Associate Degree in Culinary Arts, joins the Dallas team after four years at 20.21, Puck’s Asian restaurant at the Walker Art Center in Minneapolis, Minnesota. Working alongside the group’s talented chefs - including Managing Partner and Corporate Executive Chef Lee Hefter - Johannes honed her skills and quickly graduated from line cook to sous chef. Upon hearing of the opening of Five Sixty, Johannes jumped at the opportunity to become Executive Chef and share her expertise and Chef Puck’s philosophy.

“I am excited to introduce Dallas’ sophisticated audience to the Wolfgang Puck concept of fine dining,” says Johannes. “Chef Puck is known for his use of fresh ingredients and bold flavors, something that I am eager to showcase in our innovative menus.”

Shawn Horne, a familiar and revered face in Dallas’ dining scene, is a 20-year veteran of the restaurant industry. Following his studies at the University of Toledo, Horne moved to Dallas where he learned his management skills at some of the city’s finest restaurants, including the five-star rated Abacus, where he served as manager and wine buyer, and Ferre Restaurant, as operator and partner. Most recently, Horne opened and operated Kitchen 1924, his first dining establishment.

(more)

“I am privileged to have the opportunity to work with one of the most respected chefs and restaurant groups in the world,” says Horne. “I have spent years in this market managing restaurants to the highest standards, and I look forward to introducing Dallas diners to the unforgettable food and fine dining experience offered at Five Sixty in Reunion Tower.”

Five-Sixty, Wolfgang Puck’s latest restaurant, features 200-seats and two bars in the rotating dining room atop Dallas’ 560-foot-tall landmark Reunion Tower. Guests will enjoy Chef Puck’s signature Asian-influenced cuisine while taking in the stunning 360-degree views of Dallas. Five-Sixty will open in late January for dinner service; lunch service will begin shortly after opening.

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The award-winning restaurants of the Wolfgang Puck Fine Dining Group include Spago (Beverly Hills, Las Vegas, Maui and Beaver Creek), Postrio (Las Vegas and San Francisco); Chinois (Santa Monica and Las Vegas); Trattoria del Lupo and Wolfgang Puck Bar & Grill in Las Vegas; Wolfgang Puck American Grille at Borgata Hotel Casino & Spa in Atlantic City; the critically acclaimed, steakhouse CUT (Beverly Hills and Las Vegas); the newly opened Wolfgang Puck Grille at the MGM Grand Detroit and The Source by Wolfgang Puck at the Newseum in Washington, DC. Opening in 2009, Five Sixty at The Reunion Tower in Dallas, Wolfgang Puck Bar & Grill at LA Live (Los Angeles) plus a new restaurant at CityCenter in Las Vegas.

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