



NEWS RELEASE

Award-Winning Chef Robbin Haas Partners With Montauk Yacht Club Resort & Marina

(Montauk, LI, NY . . . March 2010): The **Montauk Yacht Club Resort & Marina (32 Star Island Road, Montauk, NY 11954 [631] 668-3100 or www.montaukyachtclub.com)** announces the arrival of celebrated chef Robbin Haas to the Hamptons dining scene this March, as he takes the reigns of the Resort's restaurants and lounges. Haas' vision for the resort thoughtfully combines authentic, seasonal cuisine made from locally harvested ingredients, attentive service and a relaxed, seaside attitude.

"We have put a priority on passion, personal vision and quality," states Haas. "We have combined our passion for food and great service with high quality ingredients to deliver an unforgettable experience," states Haas. "We're distilling the experience at Montauk Yacht Club to offer friendly, familiar yet efficient service; simple, quality ingredients at every turn, even at the bar; and an undeniable good time – an essential when composing a great dining experience." Haas promises welcome surprises are in store, with new service-training protocols, farm fresh cocktail garnishes, design enhancements and more to come this season.

A pioneer in the South Florida culinary movement, Haas comes to the Montauk Yacht Club after 30 years of excellent reviews. He has worked with hospitality giants Four Seasons, Turnberry Isle Resort, Noble House Hotels and China Grill Management as well as noted independent restaurants including his own.

Haas' experienced hand quietly creates a confident and comfortable style of cooking that showcases the vibrancy of each quality ingredient. At **Gulf Coast Kitchen by Robbin Haas at The Montauk Yacht Club**, Haas' shapes the dinner menu of New American fare based on what is locally, raised, caught or grown. Haas' unpretentious and home-made cooking style is also found in an all-day menu at the relaxed **Hurricane Alley**, a popular drop-in spot for casual breakfast, lunch and dinner; and a selection of handcrafted specialty and classic cocktails with a marina view at **Barracuda Bar and Turtle Lounge**.

"The region is inspiration for the cuisine at Montauk Yacht Club, comments Haas. "We're using local fishermen and farmers to source the best the area has to offer. The combination of these perfect, local ingredients and impeccable technique generates intense flavors and an unforgettable dining experience."

The **Gulf Coast Kitchen by Robbin Haas at The Montauk Yacht Club, Hurricane Alley, Barracuda Bar & Turtle Lounge** opens March 17, 2010. For reservations, please call (631) 668-3100 or email, gulfcoastkitchen@montaukyachtclub.com.

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ABOUT THE MONTAUK YACHT CLUB RESORT & MARINA: The Montauk Yacht Club Resort & Marina is serenely situated on 35-acres of scenic waterfront property at the East End of Long Island, New York where it has been the preferred playground for a “who’s who” of visitors since famed entrepreneur Carl Fisher built the original clubhouse in 1929. After a multimillion dollar redesign and renovation in 2009, the world-class property features: 107 guest rooms; 23 Villa Cottages; 232-slip full-service, megayacht Marina; fine dining and cocktails at the Gulf Coast Kitchen, Hurricane Alley, Barracuda Bar and Turtle Lounge; the full-service SPA MYC, SALON MYC and fitness center; a private beach and three swimming pools; Har-tru lighted tennis courts; easy access to fishing and water sports; and 10,000-feet of indoor meeting and event space plus the expansive Great Lawn that can accommodate large-scale tented events up to 1,000 people. Above all else, the Montauk Yacht Club is a place you can...be yourself. The Montauk Yacht Club Resort & Marina is part of the **IGY Marinas** (www.igymarinas.com) collection of incomparable marinas and nautical lifestyle destinations which span the world from the Americas to the Caribbean to Europe and the Middle East. For more information, visit www.MontaukYachtClub.com or call (631) 668-3100. Follow Montauk Yacht Club on Twitter at http://twitter.com/MYC_Hamptons and Facebook at www.Facebook.com/MontaukYachtClub.

ABOUT ROBBIN HAAS

Robbin Haas most recently opened two of his own restaurants in Antigua, Guatemala: **Bistro Cinq** (www.bistrotcinq.com), a French restaurant serving Caribbean delicacies; and **Nokiate** (www.nokiate.com), a contemporary sushi, sake and sevice restaurant rooted in Japanese-Latino style. In Coral Gables during 2003, he opened **Chispa**, a contemporary Latin restaurant and bar inspired by the history and traditions of the Hispanic culture.

Haas also consults on restaurant and hotel projects. Among these are a Mediterranean seafood concept, **La Marea** part of **The Tides Hotel's** \$14 million renovation in South Beach, Florida; **Phillips Seafood** in Baltimore, Maryland; and the **Bistro at Crowne Point** in Provincetown, Massachusetts.

Haas is known for his love of tropical flavor and fusions but also his creative use of local fare cooked honestly. He is expert with a range of international cuisines having honed his culinary talents in travels across the Southeast Asia, Russia, Finland, Continental Europe, the Mediterranean and the Americas.

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