

**GRAND
BOULEVARD**

— Sandestin —

TOWN CENTER



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Emeril's Coastal Italian Names Chef de Cuisine and General Manager

New Grand Boulevard restaurant to serve classic Italian and showcase local seafood

Miramar Beach, Fla. (July 26, 2017) – While the anticipation for Emeril's Lagasse's new restaurant in [Grand Boulevard at Sandestin](#) builds, Chef Emeril and his team have been working diligently on all aspects of the restaurant, preparing for a late summer opening.

Shane Quinlan has been named the Chef de Cuisine for [Emeril's Coastal Italian](#). Chef Shane has strong ties to the new restaurant's home in Northwest Florida as he was born and raised in Destin, Florida.

Since graduating from Charleston's Johnson & Wales University, Quinlan has enjoyed stints at Westin Hotels & Resorts and Mirassou Winery, opened a Tommy Bahama restaurant in Las Vegas and overseen culinary operations at TPC Summerlin for the PGA Tour.

Wanting to return with his family to the Emerald Coast and the beaches of South Walton, Chef Shane accepted the position of Executive Chef over the Beach Club at Watersound and all of St. Joe Club & Resort's golf clubs. Connecting with local purveyors and the local community led Chef Shane to launch his own business, a private Chef and Catering service, bringing top restaurant quality food and wine into the homes of the busy professionals and seasonal visitors of the South Walton area.

Bringing years of experience, local knowledge and a deep passion for the Gulf Coast, Quinlan is an excellent addition to the Emeril family and brings the skill set Chef Emeril was looking for as Chef de Cuisine on his newest outpost. Chef Shane has been spending the past six months working and training in New Orleans with Chef Emeril and his team. They have been developing and collaborating on dishes that reflect both classic Italian favorites as well as many offerings that highlight the fresh seafood and remarkable local ingredients found on the Emerald Coast.

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Ki Song An has been named General Manager of Emeril's Coastal Italian. He has worked for Emeril's Restaurant Group since 1999 when Chef Emeril opened Delmonico Steakhouse in Las Vegas.

Born in South Korea, Ki Song An arrived in the United States with his family at the age of four and settled in Las Vegas, Nevada. Growing up, Ki enjoyed traditional Korean meals with his family, which is what originally sparked his passion for food and hospitality. He joined Emeril's team as a busser in 1999 and worked his way up quickly. By 2000, he was offered a management position at Emeril's New Orleans Fish House at the MGM Grand, rising to the role of Assistant General Manager in 2004.

When Chef Emeril opened Table 10 at The Palazzo in Las Vegas, Chef Emeril asked Ki to come on board as the General Manager. When it came time to look for a General Manager for Chef Emeril's newest restaurant, Emeril's Coastal Italian, Chef Emeril called on Ki once again, knowing that his positive attitude, love of the hospitality industry and deep knowledge of Emeril's Restaurants would make him a natural fit.

Emeril's Coastal Italian opens late summer 2017 in Grand Boulevard at Sandestin. The restaurant will open at 11:30 a.m., seven days a week. Both indoor and outdoor dining options will be available. Emeril's Coastal Italian will offer one menu for both lunch and dinner.

Menu selections will include fresh pastas, flatbreads, house made meatballs and lasagna Bolognese. Paying homage to the nearby Gulf waters, diners can expect a local fish special of the day, oysters Florentine and skillet Gulf shrimp – just a few of the many local seafood options at Emeril's Coastal Italian. Additional menu items include both imported and domestic meats and cheese as well as Emeril's delicious desserts including his famous Banana Cream Pie and house made gelato.

About Grand Boulevard

Grand Boulevard is the shop, dine, play and stay Town Center located on Northwest Florida's Beaches. Based on the prominent mixed-use architectural model, Grand Boulevard offers a dynamic lifestyle experience with convenient access to a multitude of exclusive shopping and dining options, entertainment, professional services, corporate offices and lodging. Grand Boulevard is a Howard Group and Merchants Retail Partners property. For more information, please call (850) 837-3099 or visit www.grandboulevard.com.

About Emeril Lagasse

Chef Emeril Lagasse is the chef/proprietor of 13 restaurants in New Orleans, Las Vegas, Orlando and Bethlehem, PA. As a national TV personality, he has hosted more than 2,000 shows on the Food Network, and is the food correspondent for ABC's "Good Morning America." Lagasse has appeared as a guest judge in four seasons of Bravo's hit food series, "Top Chef," was named a co-host for the tenth season of the "Rachael Ray Show," and in January 2016, he entered his fourth season of "Emeril's Florida" on the Cooking Channel. In September 2016, Amazon launched an original series featuring Lagasse called "Eat the World with Emeril Lagasse." Lagasse is the best-selling author of 19 cookbooks, the latest, Essential Emeril: Favorite Recipes and Hard-Won Wisdom from My Life in the Kitchen, was released in October 2015. In 2002,

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Emeril established the Emeril Lagasse Foundation to support children's educational programs that inspire and mentor young people through the culinary arts, nutrition, healthy eating, and important life skills. To date, the Foundation has donated more than \$7 million to community organizations in New Orleans, Las Vegas and on the Gulf Coast. Please visit emerilsrestaurants.com for more info.



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