



DINING - RESTAURANTS – CHEFS

Once known for its all-you-can-eat buffets and bargain shrimp cocktails, Las Vegas has transformed itself into a top culinary destination. Within a decade, Las Vegas has redefined the culinary and wine experience by offering the most comprehensive collection of celebrity chefs and world-class restaurants, more Master Sommeliers than any other city in the world and more wine sold per capita than in any other destination.

Southern Nevada is home to more than 1,400 general restaurants and 260 buffets. These numbers are just a small part of the overall food & beverage culture in the region and do not account for the thousands of snack bars, take-out venues and drinking establishments which also populate the area.

Bon Appétit magazine, a leading authority in the culinary world, cemented Las Vegas' place among U.S. dining capitals by declaring the destination as one of the nation's top five restaurant cities. In fact, the publication has partnered with the Las Vegas Convention and Visitors Authority, and Las Vegas resorts, to host an annual epicurean event called Vegas Uncork'd. This four-day event in May provides an intimate connection with legendary chefs, along with grand tastings of their delectable creations.

Las Vegas continues to be recognized year after year for its quality restaurants. For 2010, Las Vegas AAA Five Diamond-rated restaurants include Alex at Wynn Las Vegas (fifth consecutive year), Joel Robuchon at MGM Grand (fourth consecutive year), Le Cirque at Bellagio (seventh consecutive year), Picasso at Bellagio (ninth consecutive year) and Restaurant Guy Savoy at Caesars Palace (second consecutive year). AAA rates nearly 60,000 restaurants and lodgings each year throughout all 50 states, Canada, Mexico and the Caribbean, providing the broadest coverage of any U.S. rating system, both geographically and by number of properties rated. Of those, only 113 resorts and 52 restaurants earned the highly coveted AAA Five Diamond rating for 2010.

What's New?

As the dining scene continues to evolve in Las Vegas, new restaurants continue to open nearly every month, providing unique experiences for repeat visitors. Some of the many new restaurants include the following:

Martin Heierling, the acclaimed innovator behind Bellagio's renowned Sensi, serves as executive chef for Vdara and its restaurant **Silk Road**. Inspired by the ancient trade



route, Silk Road's contemporary Mediterranean menu begins with only the freshest sustainable ingredients, and then travels the world via Middle Eastern and Asian influences brought to Europe along the legendary route.

Restaurants debuting their first Las Vegas locations at Crystals include Eva Longoria Parker's **Beso** and **Mastro's Ocean Club**, joined by an exciting new pub concept by Todd English, **Todd English P.U.B.** Wolfgang Puck offers two innovative new restaurant concepts, **The Pods by Wolfgang Puck** and **Brasserie PUCK**, a French-style Brasserie which features great American favorites.

Situated on the 23rd floor of Mandarin Oriental is the first U.S. restaurant by world-renowned, three-star Michelin Chef Pierre Gagnaire. **Twist** by Pierre Gagnaire infuses the simplicity of classic French cuisine with a modern spin, relying on a pairing of flavors and textures for which Gagnaire is renowned. Guests also can enjoy small bites and high tea rituals at the **Tea Lounge**; fresh preparations of world-class cuisine at **MOzen Bistro**; and gourmet pastries, cakes, sandwiches and more at **Amore Patisserie**, located directly on Las Vegas Blvd.

Sirio Maccioni has introduced **Sirio Ristorante at ARIA** featuring Italian favorites. Michael Mina heads up **American Fish** featuring refined American Cuisine. **Julian Serrano** has opened his namesake restaurant offering a more casual concept featuring innovative interpretations of Spanish fare. Jean-Georges Vongerichten will add **Jean Georges Steakhouse** to the mix. The Light Group has unveiled an edgy American dim sum style concept called **Union**. Jean-Philippe Maury has opened **Jean-Philippe Patisserie** featuring a variety of breakfast pastries, sandwiches and desserts. Masayoshi Takayama, the world-renowned chef of the famed Masa in New York City, has opened **BARMASA** and **Shaboo**. Shawn McClain, celebrated executive chef and partner at three of Chicago's top restaurants, has opened **Sage** serving contemporary American cuisine. ARIA is also home to **Blossom**, a classic Chinese restaurant; **Lemongrass**, a modern Thai restaurant; **Cafe Vettrotro**, serving three meals each day; and **The Buffet**, a contemporary take on the standard.

Golden Nugget Hotel & Casino has opened **Chart House** as part of the new Rush Tower. Chart House offers top-of-the-catch seafood and succulent steaks, and features a 75,000-gallon tropical fish aquarium.



Rock legend Sammy Hagar has opened his world-famous **Cabo Wabo Cantina** inside Miracle Mile Shops at Planet Hollywood Resort & Casino. The two-level, 15,000-square-foot nightclub and restaurant replaces the highly visible location previously occupied by Trader Vic's. Offering a blend of live music and coastal Mexican fare, Cabo Wabo Cantina features traditional and contemporary selections inspired by Cabo San Lucas as well as a cocktail menu with a heavy emphasis on tequila.

Hard Rock International has opened a new **Hard Rock Cafe Las Vegas** located on the Strip anchoring the Showcase Mall development. The 42,000-square-foot flagship cafe features a 950-seat restaurant, live concert venue and the world's largest Rock Shop complete with Hard Rock's limited-edition merchandise. The memorabilia collection is showcased via innovative multimedia technology including interactive experiences using Microsoft Surface and Rock Wall multi-touch technology. This is Hard Rock's second cafe location in Las Vegas. The original cafe, located at the Hard Rock Hotel, remains open.

Celebrity Chefs

Historically, major hotel-casinos featured "gourmet rooms" in order to cater to high rollers' tastes. Each restaurant created an ambience designed to transport diners to a world far away from the action of the casinos. However, by the late '90s, high-end eateries became the rage with their appeal extending beyond just high rollers. Las Vegas hotels recruited some of the top chefs in the world to open and run restaurants inside their properties. Today, Las Vegas has the most comprehensive collection of the world's top chefs and television icons. Continuing to satisfy Las Vegas visitors' appetites from Wolfgang Puck to Joël Robuchon.

All-You-Can-Eat

In the early '40s, the first buffet opened at the original El Rancho Vegas Hotel, the Las Vegas Strip's first hotel. Beldon Katleman, El Rancho's owner, initiated the all-you-can-eat-for-a-dollar "Midnight Chuck Wagon Buffet" in an effort to keep patrons on the property during late-night hours. His idea of treating guests to an elaborate array of food for a small price was copied again and again. As a result, the Las Vegas buffet has earned its place in the city's history.

Buffets are still popular in Las Vegas. Open for breakfast, lunch and dinner, the average buffet features about 45 food selections per meal including salads, fruits, roast beef,



Convention and Visitors Authority

baked ham, roast turkey, vegetables and a variety of desserts. Several properties are taking their buffet experiences to the next level. The **Rio All-Suites Hotel & Casino** renovated its **Rio Carnival World Buffet** and **Village Seafood Buffet** by increasing its dish selections. The Carnival World Buffet has more than 300 offerings and 70 dessert dishes from around the world - from pizza to omelets and from teppanyaki to fresh pasta. **The Buffet at TI (Treasure Island)** and **Cravings at The Mirage** both showcase an international line-up as well with American barbeque, a sushi bar, and specialty pastas - all in addition to the traditional buffet items. Meanwhile, **Flavors, Harrah's Las Vegas'** newest buffet, features live cooking stations, freshly prepared seafood, Prime Rib and a varied menu that also includes Churrasco (Brazilian BBQ), hand-rolled sushi and Italian casseroles prepared in a wood-burning oven.

Entertainment Dining

Dining and entertainment go hand-in-hand at several locations throughout Southern Nevada. Dinner theater options include the "**Tournament of Kings**" at **Excalibur** where guests are transported to the feasts of the Renaissance while watching a knightly battle. If you're in the mood for love, how about "**Tony 'n Tina's Wedding**" at Planet Hollywood? Be a special guest of Anthony Nunzio, Jr., and Valentina Lynne Vitale, an Italian-American couple who come from two slightly dysfunctional families. The wedding is complete with drunken guests, a pregnant maid-of-honor, an impromptu "YMCA" dance and, of course, family bickering. Guests can either participate in the wedding with actors who never step out of character or they can simply watch the family drama unfold.

Themed Restaurants

Las Vegas also boasts a bevy of themed restaurants. **Hofbräuhaus Las Vegas**, located near The Hard Rock Hotel and Casino, is an authentic replica of the Munich Hofbräuhaus. The restaurant features German/Bavarian cuisine, imported Bavarian beer, meat and sausage produced exclusively for Hofbräuhaus Las Vegas and Bavarian pretzels imported directly from Munich. Music connoisseurs can nosh on gourmet hamburgers while soaking up the unique atmosphere and music memorabilia at the **Hard Rock Café**. **Planet Hollywood** serves up the best Hollywood fare inside the Forum Shops, while **NASCAR Café** (Sahara) and **ESPNZone** (New York-New York) are must-sees for sports enthusiasts. Parrotheads can nosh on a "Cheeseburger in Paradise" at **Jimmy Buffet's** Margaritaville at the Flamingo and the **Harley-Davidson Café** serves up chow for Hog aficionados.



Cooking Classes

If you've ever wanted to learn how to prepare cuisine like a world-class chef, now you can. Numerous restaurants now offer cooking classes. **Mon Ami Gabi** at Paris Las Vegas is offering a new cooking class series on how to prepare French-inspired recipes and pair them with wine. Executive Chef Terry Lynch and a Mon Ami Gabi wine connoisseur will lead cooking demonstrations on select Saturdays throughout the year. Renowned restaurateur Piero Selvaggio's Italian eatery, **Giorgio Caffè & Ristorante**, offers custom cooking classes for groups ranging from 15 to 40 people. Located at Mandalay Place, the classes include a full tasting menu and can be scheduled any day of the week. At **Café Babà Reeba!** at Fashion Show, groups can learn how to prepare paella, the classic Spanish dish. This class is offered on Saturdays and includes a five-course lunch with tapas and two wines. Master Sushi Chef of Loews Hotels, Chef Osamu "Fuji" Fujita, will personally conduct sushi classes inside **Marssa** restaurant at Loews Lake Las Vegas Resort. The two-hour sushi and sake clinic is designed to educate participants about traditional Tokyo and Osaka-style Japanese cuisine in a fun, hands-on environment. **SUSHISAMBA** Strip, located on the retail level of The Shoppes at The Palazzo, has announced an interactive, two-hour teaching and tasting event called SUSHI+SAKE 101. Participants learn what it takes to become a master sushi chef while sipping sake alongside a five-course meal. The class introduces students to the art and history of this unique cuisine. In addition to classes on the Strip, there are off-Strip cooking schools as well, such as **Le Cordon Bleu College of Culinary Arts Las Vegas**. Classes cover the culinary gamut, ranging from vegetarian cuisine to Thai to Southwest Thanksgiving. Classes are limited in size and available on a first-come, first-serve basis.

For additional information on dining establishments and pricing, please visit www.VisitLasVegas.com.au