



DINING — RESTAURANTS AND CHEFS

On the Strip and off, the best Las Vegas restaurants are inspiring food-loving tourists to make reservations—and mark their calendars. Within a decade, Las Vegas has redefined the culinary and wine experience by offering the most comprehensive collection of celebrity chefs, world-class restaurants and Master Sommeliers (12) than any other destination in the world.

Southern Nevada is home to more than 5,000 general restaurants and 375 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 Las Vegas and the destination's resorts, to host an annual epicurean event called **Vegas Uncork'd**. The four-day event in the spring provides an intimate connection with legendary chefs, along with grand tastings of their delectable creations. The festival was also recently named the #1 food festival in the country by readers of *USA Today* and celebrated its 10th anniversary in 2016.

For one week each year, more than 100 of Las Vegas' fine dining establishments participate in the city's annual **Restaurant Week**. Working to end hunger in southern Nevada, a portion of all Restaurant Week sales benefit Three Square Food Bank. Participating restaurants offer prix-fixe menus from three tiered price points. In addition to the special menus, many of the city's resorts offer Restaurant Week diners a chance to extend their experience beyond world-class cuisine by coupling their stay with one-of-a-kind entertainment, spa and overnight packages.

Las Vegas continues to be recognized year after year for its quality restaurants and wine scene. For 2016 Las Vegas was recently named one of the Top 10 Wine Destinations by *Wine Enthusiast Magazine*. In 2016, Las Vegas AAA Five Diamond award-winning restaurants include **Restaurant Guy Savoy** at Caesars Palace, **Joël Robuchon** at MGM Grand Hotel & Casino, **Twist** at Mandarin Oriental, Las Vegas and **Picasso** and **Le Cirque** at Bellagio. Representing the upper echelon of the hospitality industry, AAA Five Diamond Award winners make up less than one-half percent of nearly 31,000 AAA-approved properties throughout the United States, Canada, Mexico and the Caribbean. Additionally, Las Vegas is home to 25 AAA Four Diamond Award winners and the restaurants can be found throughout the Strip.

Coming Soon

CHICA will bring Latina flair to the Venetian Las Vegas. The restaurant debuting in spring 2017 will deliver the robust and vibrant flavors of Latin-influenced Cuisine combined with an eclectic wine and mixology program. **Top Chef Masters' Chef Lorena Garcia** will lead the restaurant bringing her extensive culinary education in diverse, Latin American cuisine.

Canter's Deli will make its way to The LINQ Promenade and offer fan favorites including, hot pastrami, corned beef, toasted turkey and authentic Matzah ball soup. The authentic Jewish deli will open in the spring of 2017.

Robert Irvine's Public House a new restaurant at Tropicana Las Vegas, with celebrity Chef Robert Irvine, is working for a summer debut. This will be his first signature restaurant and will be inspired by his travels around the world, taking a personal spin on comfort food.

Primrose Restaurant is opening at Park MGM Lobby. Currently planned for Primrose are a "grill" and garden bar, a foyer, a "drawing room," ground floor bar, main dining room, plus "bookcase" and wood-covered walls. The restaurant will have shelves stocked with an eclectic range of literature and a menu of light fare and finger foods which are served alongside coffee, tea, wine, and cocktails. The restaurant is expected to debut in 2018.

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:

Proof Tavern at Lake Las Vegas has recently opened with chef Jon Littleton creating an upscale American cuisine menu featuring seafood, steak, sandwiches, salads, burgers and appetizers as well as many internationally inspired dishes. Happy hour deals will be Monday through Friday from 4-7 p.m. and the tavern is open 8 a.m. to midnight Sunday to Thursday, and until 2 a.m. Friday and Saturday.

In-N-Out Burger is now open at The LINQ Promenade. The restaurant will be the first Strip location for this restaurant group and features lunch, dinner and late-night dining.

The first Las Vegas **Momofuku** location of chef David Chang's innovative restaurant has recently opened at the Cosmopolitan of Las Vegas. The highly anticipated restaurant features a menu that borrows from his restaurant empire. The 200-seat restaurant plans to serve Fuku chicken sandwiches, fried chicken with caviar and bo ssam and a soup selection that is Korean inspired.

ZUMA a modern Japanese cuisine restaurant recently opened at The Cosmopolitan Las Vegas featuring a menu meant to be shared. The restaurant offers dishes from a sushi counter, main kitchen and a robata grill. Zuma is the creation of chef and co-founder Rainer Becker.

New York City's **Virgil's Real BBQ** recently opened at The LINQ Promenade. The restaurant is known for its meats smoked at a low temperature over indirect heat for up to ten hours with a unique mix of hickory, oak and fruit woods to impart the most flavor. The menu offers Memphis pork ribs and chicken, Carolina pulled pork and Texas beef brisket.

Recently **Milk Bar**, established by award-winning chef and owner Christina Tosi opened at The Cosmopolitan of Las Vegas. Milk Bar focuses on putting a playful spin on familiar home-style desserts. The menu highlights Cake Truffles, Crack Pie and MilkQuakes.

Alto Bar at Caesars Palace introduces Las Vegas' first Virtual Reality Lounge featuring Oculus Rift. The lounge has four Oculus Rifts with Touch taking guests on a fully immersive 360-degree experience showcasing a variety of VR games. The new lounge features premium versions of classic cocktails, a variety of bottle and draft beers and wine by the glass.

Sugarcane Raw Bar Grill recently opened at the Venetian Las Vegas. The 6,376-square-foot, 195-seat restaurant is located in the Grand Canal Shoppes. The menu focuses on globally-inspired small plates by uniting three distinct kitchens – an open fire grill, raw bar and traditional kitchen. The restaurant features menu's for brunch, lunch, desserts, happy hour and all day.

The Dorsey located at The Venetian Las Vegas is the ultimate destination for cocktail enthusiasts to experience innovative craft cocktails served in a comfortable, upbeat atmosphere. The 4,500 square-foot space features rich materials and incorporates a lustrous modern fireplace as the focal point. The inventive cocktail menu was designed by award-winning barman Sam Ross of New York City's Attaboy Fame.

At the Grand Bazaar Shops at Bally's Las Vegas, **Ramen-Ya** sister restaurant to Katana-Ya, the MICHELIN-recommended noodle shop out of San Francisco is open serving its famed Gyoza, tempura, sushi and ramen. Also open at the Grand Bazaar Shops is Chicago-style pizza, **Giordano's**. The restaurant features its famous stuffed deep dish pizza along with thin and extra-thin crust pizzas as well as hand-crafted Italian inspired foods including salads, pastas and sandwiches. The restaurant offers lunch, dinner and carry out.

Taco Bell recently opened their flagship restaurant **Taco Bell Cantina** in the heart of the Strip. The two-story restaurant features an outdoor patio, digital displays and unique offerings only available in Las Vegas. The restaurant also serves alcohol including beer and Twisted Freezes.

Masaharu Morimoto, renowned Japanese chef and star of Food Network's "Iron Chef America," opened **Morimoto Las Vegas** MGM Grand. The contemporary Japanese restaurant features signature sushi creations and cocktail offerings, including exclusive selections made specifically for the Las Vegas location.

Gordon Ramsay's Fish & Chips opened at The LINQ Promenade. The chef's fourth Las Vegas restaurant is located near the High Roller, Caesars Entertainment's 550-foot tall observation wheel, and serves classic dishes such bangers and mash, chicken planks and seafood dishes.

Libertine Social by Chef Shawn McClain celebrates the experience of social dining. The next generation gastropub features new American Bar fare and now open at Mandalay Bay Resort & Casino. A variety of gourmet toasts and dips, indulgent flatbreads, personalized sausage boards and more are available for guests looking for a new restaurant concept that allows them to mix, mingle and enjoy.

Rare and Craft Beer Haven **PUB 365** is now open at Tuscany Suites & Casino. The pub features 365 rotating craft beers and 40 draft handles. The menu also includes an evolving list of rare, specialty brews that will be unique to PUB 365. The menu serves up a modern spin on traditional pub fare, including craveable small bites and iconic burgers and tacos.

Eggslut at The Cosmopolitan of Las Vegas was created by Alvin Cailan out of Los Angeles. The menu is a balance of comfort and innovation, celebrating food that appeals to all palates. Signature dishes include; a Bacon, Egg & Cheese Sandwich; The Slut, a coddled egg on top of smooth potato puree, cooked in a glass jar topped with gray salt chives and served with slices of baguette; and a Gaucho Sandwich which includes seared Wagyu tri-tip steak, chimichurri, red onions and seasoned arugula topped with an over-medium egg in a warm brioche bun.

Wahlburgers, the popular fast casual burger restaurant founded by brothers Mark, Donnie and Paul Wahlberg, is now open inside the Grand Bazaar Shops at Bally's Las Vegas. Created by Executive Chef Paul Wahlberg, the chef-inspired menu features an emphasis on fresh, high-quality, yet simple food that highlights some of his family's favorites.

Recently, famed Chef Guy Savoy opened **Brioche by Guy Savoy** at Caesars Palace. The shop offers delectable tastes of sweet and savory brioches and freshly brewed Coperaco coffee, delicious sandwiches for those on the go.

New York's **Beauty & Essex** opened its doors at The Cosmopolitan of Las Vegas. The restaurant is a partnership between TAO Group and acclaimed chef personality and restaurateur Chris Santos. Guests can enjoy only in Las Vegas dishes along with some of his favorite New York dishes.

Hard Rock Hotel & Casino Las Vegas opened Nevada's first **Goose Island Pub**. Goose Island Beer Company is an innovator and leader in the craft of brewing. The pub offers eight of its signature beers on tap, bottles of Bourbon County and wide selection of wines, liquor and pub-style food. Goose Island Beer Company is one of Chicago's original craft beer companies.

Guy Fieri brings his second restaurant to Las Vegas with **El Burro Borracho** at Rio All-Suite Hotel & Casino. Guests can enjoy authentically prepared Mexican dishes with upscale touches and signature flair. The menu features crispy Mahi Mahi Juan tacos, Acapulco Gold Salad, Lava Rock Shrimp and much more.

MGM Resorts International introduced **The Park**, an outdoor space that connects New York-New York and Monte Carlo and the new T-Mobile arena. It features eateries, bars, restaurants, retail destinations and a relaxing space to unwind. Restaurants include **Shake Shack**, **Bruxie**, **Sake Rok** and **Beerhaus**. The park is an immersive outdoor destination spanning more than six acres that features unique structures that provide shade during the day and light in the evening.

Internationally renowned **MR CHOW** opened inside Caesars Palace. The restaurant features signature dishes such as chicken satay, green prawns, hand-made pulled noodles and Beijing duck. Dishes are served family-style, built on the idea that all guests are to share in the MR CHOW experience in food and ambiance. A champagne trolley provides a truly unique champagne arrival experience that is sure to ensure each guest is bubbling with excitement.

Italian-American restaurant **Carbone** opened its doors at ARIA Resort & Casino. The Las Vegas establishment of this New York restaurant features an old-school feel as certain dishes are prepared table-side in the elegant, yet comfortable atmosphere.

Bellagio Resort & Casino welcomes farm-to-table restaurant, **Harvest** by Roy Ellamar. Delivering an innovative, market-driven concept, the restaurant features regional American dishes that include sustainable and locally grown products.

The Buffet at Wynn Las Vegas debuted a new concept, elevating the traditional buffet with additional unique dishes, a more intimate atmosphere and state-of-the-art technology in both the kitchen and dining room. Executive Chef Russell Parker has introduced 120 new dishes, artfully prepared in smaller portions featuring Frank Sinatra's family recipe of spaghetti and meatballs, Jonah crab claws and made-to-order items such as Peking duck buns and fresh sushi.

Alain Ducasse opened his new restaurant **RIVEA** at The Delano. The menu features dishes influenced by the food markets of Provence and Italy. The restaurant will offer a relaxing atmosphere of white and maritime blues, with an unparalleled, 180-degree view of the city below. In the adjoining space, guests enjoy delicious cocktails and RIVEA's signature plates at **Skyfall lounge**.

VISTA Cocktail Lounge is an upscale, interactive cocktail experience at Caesars Palace. The Lounge is located off the main casino floor, complementing the neighboring Hakkasan Group properties; OMNIA Nightclub and Searsucker Restaurant. The experiential cocktail bar and lounge create a cozy, yet still modern atmosphere combining immersive and hi-tech offerings alongside custom-crafted cocktails.

Herringbone at ARIA showcases Chef Brian Malarkey's acclaimed ocean-to-table concept. This indoor-outdoor lounge dining concept brings southern California coastal cuisine to the Las Vegas Strip. Guests will also enjoy sipping on a carefully curated wine list, a collection of craft beers and signature cocktails.

Lago is Chef Julian Serrano's restaurant at Bellagio. It is the first Italian restaurant from the award-winning Serrano, whose namesake Spanish tapas eatery at ARIA Resort & Casino and French-inspired fine dining room Picasso at Bellagio are among the most popular dining destinations on the Strip.

Searsucker Las Vegas made its debut at Caesars Palace. Known for its growing number of award-winning new American restaurants, Las Vegas will become the fourth outpost helmed by celebrity chef Brian Malarkey. The restaurant introduced locals and tourists alike to American classic comfort foods with a contemporary spin, set in a laid-back atmosphere.

James Beard award-winning chef Michael Mina pays homage to the café culture of Paris with **BARDOT Brasserie** at ARIA Resort & Casino. This classic French brasserie experience offers traditional brasserie fare for dinner and weekend brunch, including roasted bone marrow with bacon marmalade, foie gras en croute and more.

50 Eggs, Inc. recently opened **Yardbird Southern Table & Bar** at The Venetian Las Vegas. Created by restaurateur John Kunkel and featuring a talented culinary team and a house of worship to farm-fresh ingredients, classic Southern cooking, culture and hospitality.

Giada De Laurentiis' first restaurant, **GIADA**, is now open at The Cromwell. The cornerstone of the boutique hotel and casino, GIADA boasts priceless views, signature dishes and a warm and inviting atmosphere, all a reflection of De Laurentiis' vision. Located on the second story of The Cromwell, GIADA accommodates nearly 300 guests and encompasses three dining experiences – a dining room, a lounge and a terrace. The menu consists of Italian cuisine with refreshing, Californian influences; guests can enjoy the restaurant for breakfast, lunch, brunch and dinner.

Also inside The Cromwell is the sophisticated lobby bar, **Bound**. The subtle lighting and gold and dark tones draw a warm, intimate feel. The bar menu is comprised of cocktails created by esteemed mixologist, Salvatore Calabrese. Inspired by his favorite breakfast staple, the Breakfast Martini cocktail is gin-based, mixed with the "finest orange marmalade."

SLS Las Vegas brings a diverse range of cuisine, including **José Andres' Bazaar Meat**, a carnivorous reinvention of his famed restaurant The Bazaar. A mix of new and re-imagined concepts at SLS Las Vegas include the Mediterranean escape **Cleo**; **Katsuya by Starck**; **800 Degrees Neapolitan Pizzeria**; **Northside Cafe** and **Umami Burger**, and **Northside Café & Chinese Kitchen** featuring an outdoor patio and a sports book operated by global gaming leader William Hill. The property also introduces all-new concepts like **Perq**.

The **LINQ Promenade** offers a variety of dining options, including; **Off The Strip Bistro & Bar** opened up shop and touts its popular steaks, chops, seafood and pasta dishes. **Chayo Mexican Kitchen + Tequila Bar** introduces a new concept in Mexican dining, combining a DJ, mechanical bull, tequila and cocktail selection and a blend of authentic and innovative Mexican food. Pizza pies and craft beers can be found at **Flour & Barley**. The restaurant creates individual brick oven-style pizzas with wood-fired crusts and features barrel-aged and handcrafted cocktails along with an extensive beer program. And for those looking for something sweet, **Sprinkles Cupcakes** specialties include 50 cupcake flavors, cookies, ice cream and a 24-hour Cupcake ATM, perfect for Las Vegas' round-the-clock nature.

New York-New York Hotel & Casino is turning up the flavor on its dynamic new plaza experience with the addition of fan-favorite restaurants **Shake Shack** and **Tom's Urban**. Tom's Urban delivers an energetic experience with a fun and modern menu featuring offerings that range from Butter Poached Lobster + Shrimp Tacos and Xiangxiang Crispy Duck Wings to Tailgater Bratwurst Breakfast sliders.

The family behind Las Vegas' longest running family-owned and operated Italian restaurant, Ferrano's Italian Restaurant & Wine Bar have opened up a new pizza concept at Sunset Station and the Hard Rock Hotel & Casino Las Vegas. **Pizza Forte** offers New York-style pizza and square, Roman-style pan pizza by the slice and other housemade Italian favorites.

Las Vegas Monte Carlo Resort and Casino is home to **Double Barrel Roadhouse**. The "country meets rock n' roll roadhouse" is just one part of the new dynamic plaza experience created in front of the hotel property. With a spirit that's both untamed and inviting, Double Barrel showcases high-energy live music and entertainment, an array of craft cocktails and beers and a Southern-inspired menu.

Border Grill has two Vegas locations and Chefs/Owners Mary Sue Milliken and Susan Feniger of Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales". Open daily for lunch and dinner inside The Forum Shops at Caesars and Mandalay Bay. The stylish restaurant encompasses an open floor plan, including an indoor patio that flows into the cantina lounge, a dynamic ceviche bar, demonstration kitchen, private dining room and bar.

Palms Casino Resort has introduced **China House**, an authentic Chinese cuisine restaurant by renowned Chicago chef, Tony Hu. Honored with the MICHELIN Guide "Bib Gourmand" distinction for two consecutive years, China House is one of 16 restaurants owned by Hu. China House offers a robust menu of delicious Szechuan and Cantonese beef, chicken, pork, vegetarian and seafood dishes, along with a collection of savory soups and Shanghai dishes made especially for the Palms location.

BLT Steak at Bally's Las Vegas is an interpretation of the American steakhouse with traditional fare and a bistro ambiance. Indulge in its renowned popovers—airy, warm Gruyère-laced puffs of dough—along with the brand's tuna tartare, chopped vegetable salad and specially selected steaks.

Hearthstone Kitchen & Cellar at Red Rock Casino Resort & Spa features a Rustic American dining experience utilizing simple, seasonal and sustainable ingredients paired with masterfully hand-crafted cocktails.

Pantry, the 24-hour restaurant serving breakfast, lunch, dinner and late-night menus is welcoming diners at The Mirage Hotel & Casino. Serving up homespun recipes made from fresh, wholesome ingredients, the environment is reminiscent of a French country kitchen.

The Chocolate Bar at New York-New York Hotel & Casino serves a variety of sweet temptations such as specialty martinis, beers and wines. The chocolate coconut martini, double chocolate stout and chocolate rouge wine are a few of the many delicious drink offerings available.

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 casino action. However, by the late '90s, high-end eateries became the rage with their appeal extending far beyond 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, they include – in alphabetical order:

- Mario Batali (B&B Burger and Beer, B & B Ristorante, Otto at The Venetian Las Vegas and Carnevino at The Palazzo Las Vegas)
- Kim Canteenwalla (Buddy V's Ristorante at The Venetian Las Vegas, Honey Salt at Boca Park, Made.LV, in Tivoli Village, Andiron Steak & Sea in Downtown Summerlin)
- Tom Colicchio (Craftsteak at MGM Grand Hotel & Casino and Heritage Steak at The Mirage Hotel & Casino)
- Scott Commings (Gordon Ramsey Pub & Grill at Caesars Palace)
- Giada De Laurentiis (GIADA at The Cromwell)
- Joseph Elevation (Andrea's at Encore Las Vegas)
- Todd English (Olives at Bellagio, Todd English P.U.B. at The Shops at Crystals)
- Guy Fieri (Guy Fieri's Vegas Kitchen & Bar at The LINQ Hotel & Casino)
- Susan Feniger and Mary Sue Milliken (Border Grill at Mandalay Bay Resort and Casino and Forum Shops at Caesars)
- Bobby Flay (Mesa Grill at Caesars Palace and Bobby's Burger Palace at Crystals)
- Pierre Gagnaire (Twist at Mandarin Oriental)
- Devin Hashimoto (Mizumi at Wynn Las Vegas)
- Hubert Keller (Fleur at Mandalay Bay Resort and Casino, Burger Bar at Mandalay Place)
- Thomas Keller (Bouchon at The Venetian Las Vegas)
- Emeril Lagasse (Emeril's New Orleans Fish House at MGM Grand Hotel & Casino, Delmonico Steakhouse at The Venetian Las Vegas, Table 10 and Lagasse Stadium at The Shoppes at The Palazzo Las Vegas)
- Mark LoRusso (Costa di Mare at Wynn Las Vegas)

- Sirio Maccioni (Le Cirque at Bellagio)
- Steve Martorano (Martorano's at Rio All-Suite Hotel and Casino and Paris Las Vegas)
- Brian Malarkey (Searsucker at Caesars Palace and Herringbone at ARIA Resort & Casino)
- Nobu Matsuhisa (Nobu at Hard Rock Hotel & Casino and Nobu Caesars Palace)
- Jean-Philippe Maury (Jean Philippe Patisserie at Bellagio and Jean Philippe Patisserie at ARIA Resort & Casino)
- Christina Tosi (Milk Bar at The Cosmopolitan of Las Vegas)
- Masaharu Morimoto (Morimoto Las Vegas at MGM Grand Hotel & Casino)
- Maurizio Mazzon (Canaletto at The Venetian and Il Fornaio at New York-New York)
- Shawn McClain (Libertine Social at Mandalay Bay, Sage and Five50 at ARIA Resort & Casino)
- Matthias Merges (Yusho at Monte Carlo Resort and Casino)
- Michael Mina (Michael Mina Pub 1842 at MGM Grand Hotel & Casino, MICHAEL MINA at Bellagio, Strip Steak at Mandalay Bay Resort and Casino and BARDOT Brasserie at ARIA Resort & Casino)
- Tom Moloney (AquaKnox at The Venetian Las Vegas)
- Rick Moonen (RM Seafood and RX Boiler Room at Mandalay Place)
- Charlie Palmer (Aureole at Mandalay Bay Resort and Casino and Charlie Palmer Steak at The Four Seasons)
- Francois Payard (Payard Patisserie at Caesars Palace)
- Frank Pellegrino Sr., Frank Pellegrino Jr. and Ron Straci (Rao's at Caesars Palace)
- Wolfgang Puck (Spago and at The Forum Shops at Caesars, CUT at The Palazzo Las Vegas, Lupo at Mandalay Bay Resort and Casino and Wolfgang Puck Bar & Grill at MGM Grand Hotel & Casino, Cucina by Wolfgang Puck at The Shops at Crystals, and Downtown Summerlin)
- Gordon Ramsay (Gordon Ramsay Steak at Paris Las Vegas, Gordon Ramsay Pub & Grill at Caesars Palace, and Gordon Ramsay BurGR at Planet Hollywood Resort & Casino)
- Joël Robuchon (L'Atelier de Joël Robuchon and Joël Robuchon at The Mansion at MGM Grand Hotel & Casino)
- André Rochat (Alizé at the Palms Casino Resort)
- Guy Savoy (Restaurant Guy Savoy and Brioche by Guy Savoy at Caesars Palace)
- Julian Serrano (Picasso and Lago at Bellagio and Julian Serrano at ARIA Resort & Casino)
- Buddy Velastro (Buddy V's and Carlo's Bakery at The Venetian Las Vegas)
- Jean-Georges Vongerichten (Prime at Bellagio and Jean Georges Steakhouse at ARIA Resort & Casino)
- Christina Wilson (Gordon Ramsay BurGR at Planet Hollywood Resort & Casino)

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 and as a result, the Las Vegas buffet has earned its place in the city's history.

Buffets are still popular in Las Vegas, and several properties are taking their buffet experiences to the next level by offering unique and exclusive experiences. Open for breakfast, lunch and dinner, the average buffet features about 45 food selections per meal including salads, fruits,

roast beef, baked ham, roast turkey, vegetables and a variety of desserts. Purchase the "Take 2 Buffet Pass" and enjoy both the Excalibur and Luxor Buffets all day for only \$35 per guest. Offering a savings of more than \$20 off regular pricing, visit Buffet at Luxor or Excalibur to purchase this pass as this offer is not available online.

Caesars Entertainment's family of Las Vegas resorts offers guests all-day, unlimited access to dine in six resort buffet restaurants with the Buffet of Buffets pass. Guests may purchase a 24-hour buffet pass from any participating buffet's cashier stations for use at **Paradise Garden Buffet** at Flamingo, **Flavors** at Harrah's Las Vegas, **Le Village Buffet** at Paris Las Vegas, **Spice Market Buffet** at Planet Hollywood Resort & Casino and **Carnival World Buffet** at Rio All-Suite Hotel & Casino.

The recent trend in buffet dining in Las Vegas is the gourmet buffet, being kicked off by **Wicked Spoon** at The Cosmopolitan of Las Vegas. Opening with the property in 2009, the buffet shocked the dining scene with individually plated gourmet items at every station.

Raising the bar in buffet dining, **Bellagio Buffet** introduced the first Chef's Table within a buffet. This unique V.I.P. table experience includes a skilled chef team that pampers guests from beginning to end, preparing the finest culinary dishes tableside. Upon arrival to Bellagio Buffet, guests will bypass the main line and go to the front entrance of the restaurant where they are greeted and escorted to the Chef's Table. Bellagio Buffet chefs welcome the group as they are seated and describe the assorted seasonal fruits, varieties of fresh house-baked breads and selections of canapés displayed on the luxurious table. Following, the chefs review a specialty menu, created with care using the finest seasonal products available. The menu may be adjusted based on guests' preferences and dietary restrictions and includes a variety of exquisite culinary selections such as artisanal cheeses, charcuterie and caviar; live-action salad creations with fresh dressings, vegetables and sides; premium meat carvings such as lamb and prime rib; and a house-made chocolate fondue presentation for dipping fresh fruit, brownies and marshmallows.

The Buffet at Wynn Las Vegas debuted a new concept, elevating the traditional buffet with additional unique dishes, a more intimate atmosphere and state-of-the-art technology in both the kitchen and dining room. voted the "Best Buffet" in Las Vegas by the *Southern Nevada Hotel Concierge Association*, executive Chef Russell Parker has introduced 120 new dishes that allow guests to sample tastes from around the world at 15 live-action cooking stations. Dishes include rotisserie grilled steakhouse cuts, coast-to-coast seafood as well as warm pastries, chocolate fountain dipped specialties and an assortment of cakes and confections.

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.

Dave & Buster's fans can now play their favorite games at Downtown Summerlin. This location hosts 180 games, a menu boasting casual American Fare and a delicious cocktail menu. Menu items include, Pepperoni Pretzel Pull-Apart, Angry Orchard BBQ chicken and bacon wrapped shrimp with lobster sauce & fire-grilled sirloin.

Try "**WAYNE NEWTON LAS VEGAS**" at Windows inside Bally's Las Vegas. Las Vegas actor, singer and entertainment legend, Mr. Las Vegas Wayne Newton makes his return to the stage after more than five years with his all-new and original production. Newton sings crowd favorites

including the platinum record hit, “Danke Schoen,” as well as engages with the audience by answering questions, making for a truly extraordinary experience.

A rebirth of the social club, **Rose.Rabbit.Lie** at The Cosmopolitan of Las Vegas is a modern twist on clubs of the night – a truly communal venue that blurs the lines between restaurant, bar, club and entertainment to create a modern supper club.

Themed Restaurants

Las Vegas also boasts a bevy of themed restaurants. **Hofbräuhaus Las Vegas**, located near Hard Rock Hotel & 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. Parrotheads can get their “Cheeseburger in Paradise” at **Jimmy Buffet’s Margaritaville** at the Flamingo Las Vegas and the **Harley-Davidson Café** serves up chow for Hog aficionados.

Vince Neils Tatuado Eat-Drink-Party is located at **Circus Circus**. The menu features signature burgers, burritos and Rockin’ Nachos sure to tempt taste buds. The venue showcases iconic imagery along with Neil’s most prized possessions including gold and platinum records from Mötley Crüe. Fans of Forrest Gump can find **Bubba Gump Shrimp CO.** on the Las Vegas Strip at **Harmon Corner**. The menu features favorites for the entire family as well as a gluten free menu. Another family friendly destination next door to Bubba Gump Shrimp CO is the **Rainforest Café**. The restaurant features animatronic animals, thunderstorms and a playful menu featuring pastas, burgers, steaks and seafood.

Cooking Classes

If you’ve ever wanted to learn how to prepare cuisine like a world-class Las Vegas chef, now you can as numerous restaurants 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 lead cooking demonstrations on select Saturdays throughout the year.

Located on the second floor of Andre’s Restaurant & Lounge inside Monte Carlo Resort and Casino, the recently opened **Andre’s Cigar Lounge and Culinary Library** is the first of its kind in Las Vegas, offering foodies and chefs the opportunity to read cookbooks and recipes from Chef André Rochat’s personal collection. The Culinary Library collection has been more than 55 years in the making and includes nearly 700 books. Complementing the Culinary Library is a collection of more than 200 single-malt Cognacs, Armagnacs and scotches as well as premium cigars.

In addition to classes on the Strip, Las Vegas has an outpost of the world’s largest hospitality education institution, **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. Las Vegas is also home to a one-of-a-kind pastry school. The hands-on experience pairs students with a world champion pastry chef to create colorful, edible, life-size pastry or chocolate art. **The School of Pastry Design** is the creation of celebrity chef and TV culinary artist Chris Hanmer, the youngest world pastry team champion ever, and one of the few such champions to come from the United States.

For additional information on dining establishments, please visit www.LasVegas.com.