VEGAS UNCORK'D™

by bon appétit

APRIL 27–30



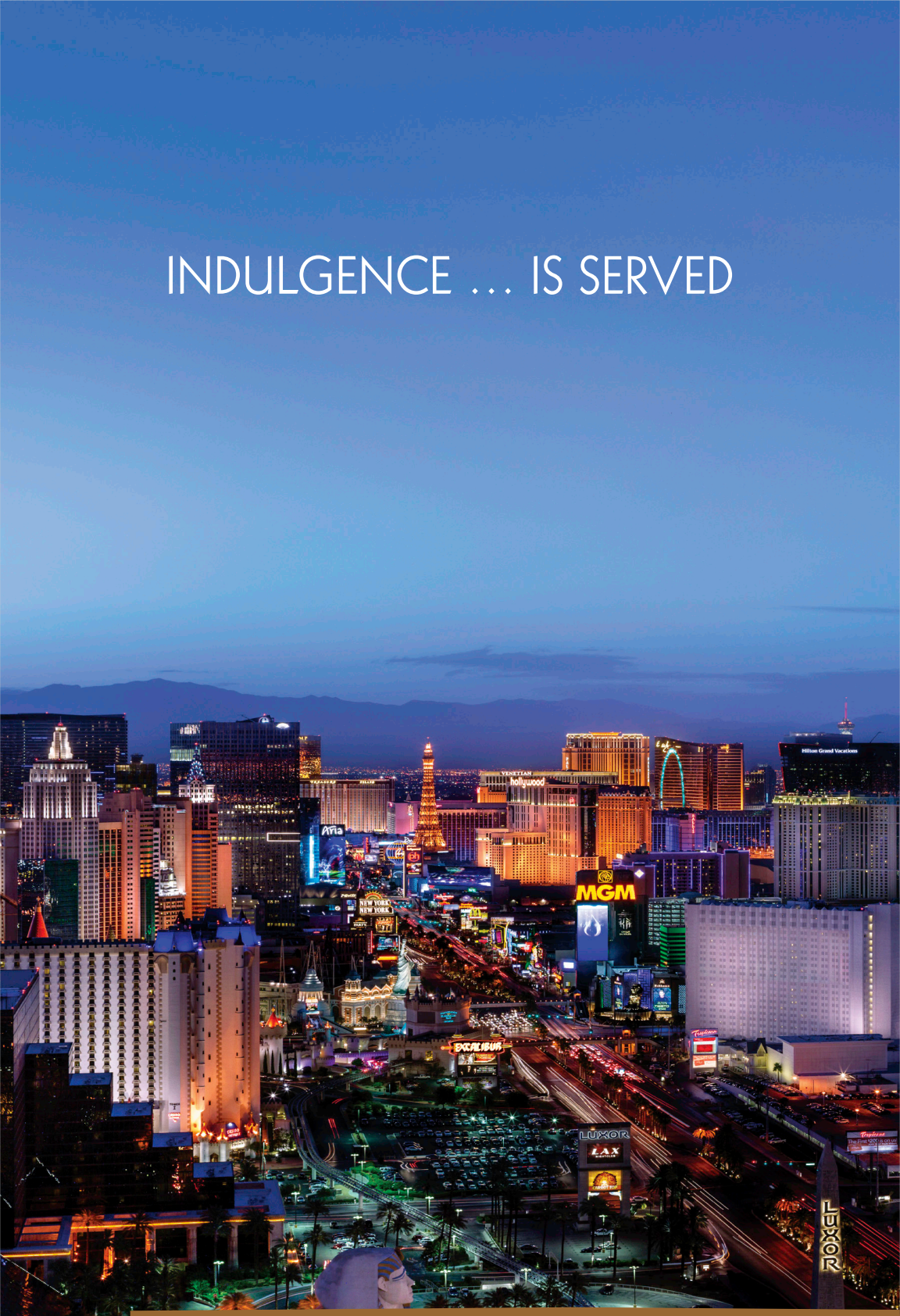
VEGASUNCORKED.COM APRIL 27-APRIL 30 #VEGASUNCORKD

LAS Vegas | bon appétit

CAESARS PALACE LAS VEGAS · THE COSMOPOLITAN of LAS VEGAS · THE CROMWELL LAS VEGAS · MGM RESORTS INTERNATIONAL · THE VENETIAN LAS VEGAS

CHASE SAPPHIRE · SOUTHERN GLAZER'S WINE & SPIRITS OF NEVADA

INDULGENCE … IS SERVED



And no place serves it up better than Las Vegas. We're proud to host the 11th Annual Vegas Uncork'd by Bon Appétit, the premier culinary showcase on the planet. The biggest chefs and sommeliers have assembled for an unparalleled experience that only Vegas can deliver. Dig in.

LAS Vegas®

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WELCOME



ADAM RAPOPORT
Editor in Chief
Bon Appétit

WELCOME TO THE 11TH ANNUAL **VEGAS UNCORK'D BY BON APPÉTIT**

Every year, we editors at *Bon Appétit* sit down to plan these four incredible days that we're about to spend together. And we always begin with one simple question: How do we top the year before? We've celebrated ten (ten!) years full of once-in-a-lifetime moments, from dinner under the stars with Emeril Lagasse and Daniel Boulud to making our own sushi rolls with Nobu himself.

But time and time again, our world-class talent makes our job easy. As do all of you who attend. And this festival makes every year an unforgettable experience because Las Vegas is simply unlike anywhere else.

Where else can you brunch with Bobby Flay, picnic in the park with a group of elite chefs like Alain Ducasse and Charlie Palmer, and step into Hell's Kitchen with the one and only Gordon Ramsay—all in the same day? That's the magic of Las Vegas, and just a taste of what we have in store for you.

So whether we clink glasses with you at one of our Master Series experiences, or we hang poolside at the fabulous Grand Tasting, we, along with the Las Vegas Convention and Visitors Authority and our wonderful resort partners—Caesars Palace, The Cromwell, The Cosmopolitan of Las Vegas, MGM Resorts International, The Venetian®, and The Palazzo Las Vegas®—plan to make the 11th edition of Vegas Uncork'd by Bon Appétit the most memorable one yet.



TOMORROW'S DINING TREND.
REWARDED TODAY.





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Earn 2x points on travel and dining, worldwide, with Chase Sapphire Preferred,® the Official Credit Card of Vegas Uncork'd.

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WELCOME



CATHY TULL
Senior Vice President, Marketing
Las Vegas Convention and Visitors Authority

THE **LAS VEGAS CONVENTION AND VISITORS AUTHORITY** WELCOMES YOU

to Las Vegas to celebrate the 11th annual Vegas Uncork'd by Bon Appétit. This remarkable opportunity takes food lovers on exciting culinary journeys and offers access to exclusive events that make Las Vegas the leading travel destination it is today.

Las Vegas has continued to redefine the food and beverage scene, and we take great pride in creating unique and memorable experiences for new and returning visitors. Collaborating with *Bon Appétit* and this year's resort partners—Caesars Palace, The Cromwell, MGM Resorts International, The Cosmopolitan of Las Vegas, The Venetian®, and The Palazzo®— Las Vegas brings together an unmatched collection of celebrity chefs, Master Sommeliers, and cutting-edge mixologists.

This unparalleled festival allows guests the opportunity to get up close and personal, interact with and learn from the largest and most notable culinary icons throughout the weekend. Rarely can a destination offer such an amazing lineup in one location and at one time.

Vegas's comprehensive culinary portfolio is unlike that of any place in the world and is complemented by the award-winning shows, renowned nightlife, exceptional shopping, luxurious spas, and unforgettable Only-in-Vegas moments. Thank you for joining us for what is sure to be another wonderful Vegas Uncork'd by Bon Appétit. Please enjoy this spectacular event and everything the destination has to offer.

Cheers,




SOUTHERN GLAZER'S
WINE & SPIRITS
OF NEVADA
IS
PULLING OUT
ALL THE
CORKS
FOR THIS
YEAR'S
VEGAS
UNCORK'D
by bon appétit

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THE FINEST COLLECTION OF CELEBRITY CHEFS IN VEGAS

CAESARS PALACE
LAS VEGAS

We have more culinary star power under one roof than anyone else in Vegas. It started with Wolfgang, and now Caesars Palace is home to the most decorated collection of chefs in the city.



NOBU • RESTAURANT GUY SAVOY • PAYARD • SPAGO
RAO'S • SEARSUCKER • GORDON RAMSAY PUB & GRILL
MESA GRILL • OLD HOMESTEAD STEAKHOUSE

Caesars.com

ITINERARY

THURSDAY, 4.27

QUICKFIRE HAPPY HOUR
WITH CHEFS MARY SUE MILLIKEN & SUSAN FENIGER
4:30–6PM Border Grill / The Forum Shops at Caesars Palace

THREE-KITCHEN TASTING AT SUGARCANE
RAW BAR GRILL WITH CHEF TIMON BALLOO
5–7PM SUGARCANE raw bar grill / The Venetian

MASTER SERIES: RAO'S 10TH ANNIVERSARY DINNER
6:30–9PM Rao's / Caesars Palace

MASTER SERIES: RICH TRADITION WITH A NEW TWIST
WITH OLD HOMESTEAD'S GREG & MARC SHERRY
6:30–9PM The Old Homestead Steakhouse / Caesars Palace

MASTER SERIES: THE WORLD'S BEST,
AN EPICUREAN AFFAIR WITH GUY SAVOY
6:30–9PM Restaurant Guy Savoy / Caesars Palace

MASTER SERIES: THE ULTIMATE THROWBACK
WITH MR CHOW
7–9:30PM MR CHOW / Caesars Place



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ITINERARY

FRIDAY, 4.28

THE HOG IN THE HENHOUSE: YARDBIRD PRESENTS
A POTBELLY BRUNCH WITH JOHN KUNKEL
10–11:30AM Yardbird Southern Table & Bar / The Venetian

ROBIN LEACH AND GARY SELESNER INVITE YOU
TO A CULINARY JOURNEY AROUND THE WORLD
AT BACCHANAL BUFFET
11:30AM–2PM Bacchanal Buffet / Caesars Palace

LUNCH LIKE A SPANIARD
WITH CHEF JOSÉ ANDRÉS AT JALEO
12–2PM Jaleo / The Cosmopolitan of Las Vegas

CELEBRATE SPAGO: 25TH ANNIVERSARY LUNCH
WITH WOLFGANG PUCK
12:30–2:30PM Spago / The Forum Shops at Caesars Palace

#FOODPORN COOKING DEMO & LUNCHEON
WITH THE TOO HOT TAMALES
1–3PM Border Grill / The Forum Shops at Caesars Palace

THE GRAND TASTING
7–10PM EARLY ACCESS, 7:30–10PM GENERAL ADMISSION
Garden of the Gods Pool Oasis / Caesars Palace



Giada







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WEEKEND BRUNCH

"Top 10 New Restaurants in the U.S."
– Gayot.com

THE
CROMWELL
LAS VEGAS

TheCromwell.com

ITINERARY

SATURDAY, 4.29

MASTER SERIES: BRUNCH WITH
BOBBY FLAY AT MESA GRILL
10:30AM & 1PM Mesa Grill / Caesars Palace

BRUNCH AT GIADA: AN ITALIAN INSPIRED FEAST
11:30AM–1:30PM GIADA / The Cromwell

MASTER SERIES: THE BEAUTY OF SUSHI
WITH CHEF NOBU MATSUHISA
12–2PM Nobu / Caesars Palace

A MOVERS & SHAKERS MIXOLOGY JOURNEY
WITH MARIENA MERCER
2–5PM The Study at Rose. Rabbit. Lie., Vesper Bar,
CliQue Bar & Lounge, and The Chandelier /
The Cosmopolitan of Las Vegas

PICNIC IN THE PARK WITH ALAIN DUCASSE,
CHARLIE PALMER, MICHAEL MINA, JULIAN SERRANO,
TOM COLICCHIO, SHAWN MCCLAIN, RICK MOONEN,
ROY ELLAMAR, AKIRA BACK, DAVID WERLY & MORE
3–4PM EARLY ACCESS, 4–7PM GENERALADMISSION
The Park / Located between Monte Carlo & New York-New York

MONTECRISTO CIGAR BAR—UP IN SMOKE
5–7PM Montecristo Cigar Bar / Caesars Palace

ROBUCHON

SERRANO

CHOI

CARBONE

McCLAIN

BACK

DUCASSE

MORIMOTO

VONGERICHTEN

BERNARDO

ELLAMAR

COLICCHIO

MINA

ALL ON ONE STREET

MGMRESORTS.COM/CELEBRITYCHEF



ITINERARY

SATURDAY, 4.29

MASTER SERIES: NOBU MATSUHISA'S
ULTIMATE TEPPAN EXPERIENCE
6PM & 8PM
Nobu / Caesars Palace

MASTER SERIES: CHEF GORDON RAMSAY
& THE HELL'S KITCHEN DINNER
6PM MEET & GREET, 6:30–9PM
Gordan Ramsay Pub & Grill / Caesars Palace

MASTER SERIES: TRANSCENDENT TAPAS & WORLDLY
WINES WITH MARY SUE MILLIKEN & SUSAN FENIGER
7:30–9:30PM Border Grill / The Forum Shops
at Caesars Palace

SWEET ESCAPE: AN EVENING OF BUDDY,
BEIGNETS, BONBONS & BOOZE
7:30–9:30PM Palazzo Pool Deck / The Palazzo

THE ULTIMATE BIG CAKE & CRAFT COCKTAIL
AFTER-PARTY WITH BUDDY VALASTRO
10PM–1AM The Dorsey / The Venetian


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THE VENETIAN®
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ITINERARY

SUNDAY, 4.30

LITTLE ITALY FROM CITY TO STRIP:
RAO'S ITALIAN BRUNCH HOSTED BY RAO'S OWNERS,
FRANK PELLEGRINO, JR. & RON STRACI

11AM–1PM Rao's / Caesars Palace



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EDITORS



ADAM RAPOPORT | EDITOR IN CHIEF, *BON APPÉTIT*
@RAP04

Adam joined *Bon Appétit* in 2011 as editor in chief, and with his distinct point of view reinvented the food lifestyle category. With 22 National Magazine Award nominations, including wins in 2014 for General Excellence and Photography; 13 James Beard Foundation Journalism Award nominations, and 63 Society of Publication Designers nominations, he has made *Bon Appétit* the most decorated food brand in the industry.

In 2014, as editorial director of Epicurious, he relaunched and re-branded the iconic cooking website. Under Adam's leadership, *Bon Appétit* has soared to new digital heights. It boasts a robust video platform, the No. 1 food podcast on iTunes (which Adam hosts), and more than 1 million social followers each on Instagram, Facebook, and Twitter.

Adam is a frequent guest on the *TODAY* show, *CBS This Morning*, and NPR. You can see what he's eating, drinking, and wearing on Twitter, Instagram, and Snapchat @Rapo4.



ANDREW KNOWLTON | DEPUTY EDITOR, *BON APPÉTIT*
@ANDREWOKNOWLTON

Andrew has worked at *Bon Appétit* since, like, forever (2000, to be exact). He oversees the magazine's restaurant coverage, including the annual Hot 10 list, and writes the rather opinionated Foodist column that has run in the magazine since 2008. He lives in Brooklyn with his wife and two daughters (the older is named after a popular Southern cocktail). He likes all Atlanta sports teams, boiled peanuts, the Dead, JAWS, steal-frame bicycles, and running long distances. He dislikes all New York sports teams, kiwis, kidneys, green bell peppers, and drivers who park in bike lanes.

BON APPÉTIT



CONDÉ NAST

VOGUE VANITY FAIR GLAMOUR BRIDES SELF GQ GQStyle THE NEW YORKER Traveler allure ARCHITECTURAL DIGEST
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EDITORS



ALEX DELANY | ASSISTANT WEB EDITOR, *BON APPÉTIT*
@ALEX_DELANY

As assistant web editor, Alex has his hands and eyes all over bonappetit.com. He writes about home-cooking tips, rent-week meals, and grocery shopping hacks but he's also *BA*'s resident beer nerd—taking any time at all to chat hop varieties and barrel-aged stouts with anyone he can force to listen. His current whereabouts are unknown, but he was last seen eating a cheeseburger somewhere on the Upper East Side of Manhattan.



CARLA LALLI MUSIC | FOOD DIRECTOR, *BON APPÉTIT*
@LALLIMUSIC

Carla spent ten years working in NYC restaurants and was the first general manager at Shake Shack before making the leap to food media. As the food director at *Bon Appétit*, Carla oversees the test kitchen team and is responsible for all the recipe content in the magazine, on bonappetit.com, the newly launched behealthyish.com, and she often appears in *BA* recipe videos. Daily recipe tastings mean she hardly ever has room for dinner anymore, but she spends most weekends cooking for friends and family, including her two young sons, who can always eat.



MARISSA A. ROSS | CONTRIBUTING WINE EDITOR, *BON APPÉTIT*
@MARISSAAROSS

Marissa is almost always drinking wine on her couch, writing for *BA* or herself. She is the author of the upcoming book *Wine. All The Time.: The Casual Guide to Confident Drinking* (Plume, June 2017), based on her award-winning blog of the same name. Aside from wine, Marissa enjoys sunbathing, mid-century everything, and binge-watching Bob's Burgers.



MERYL ROTHSTEIN | SENIOR EDITOR, *BON APPÉTIT*
@MERYLROTHSTEIN

Meryl Rothstein is a senior editor at *Bon Appétit*, where she edits the trend-driven Starters section. That means keeping up with the foods, techniques, designs, and people big in the restaurant world right now. It also means occasionally sampling piña coladas in the test kitchen for "work."

"THIS DOESN'T TASTE LIKE REGULAR MAC AND CHEESE."



IT'S NOT MAC AND CHEESE.
IT'S MACARONI & CHEDDAR.



PERSONALITIES



FRANK PELLEGRINO, JR.

@FRANKIEJRRAOS

Being a restaurateur, let alone a successful one, has never been easy, even when you've got a legendary restaurant such as Rao's in New York in your arsenal. Frank Pellegrino, Jr., co-owner of the original Rao's in Harlem and Rao's at Caesars Palace in Las Vegas, however, knows that a successful restaurant is made by making guests feel like they're part of the family. Pellegrino moved to Las Vegas to open Rao's at Caesars Palace in 2006 and has since brought the same Southern Italian fare and sense of family and camaraderie that one used to only be able to get if they had their standing reservation at the original Rao's. He can be found not only greeting guests but floating from table to table, ensuring that the Las Vegas experience is the same warm, familiar, and inviting one they'd feel in New York.



GARY SELESNER

@SEARCHER0731

Gary Selesner is regional president of Caesars Palace, Rio All-Suite Hotel & Casino, and Harrah's Las Vegas. Selesner has been president of Caesars Palace since 2005. At Caesars Palace—the world's best-known casino-resort—Selesner's tenure has been marked by a period of unprecedented growth, bringing the property to 4,000 rooms, and adding services and facilities that have elevated the hotel/casino's luxury profile and enhanced its popularity among both international and domestic clientele. In recent years, Caesars Palace has opened the Laurel Collection, consisting of the Augustus and Octavius towers, which include lavish villa suites. The storied resort has also debuted critically acclaimed restaurants, including MR CHOW, Gordon Ramsay Pub & Grill, and Restaurant Guy Savoy, the only U.S. restaurant of the famed Michelin-starred French chef. Most recently, Caesars Palace opened the first Nobu Hotel, an Asian-styled luxury boutique in the heart of Caesars Palace, located just above one of the world's largest Nobu Restaurants. In tandem with expanded hotel, dining, and convention services, Caesars Palace added new productions spotlighting Celine Dion, Elton John, Rod Stewart, and Mariah Carey.



DINE AS THE ROMANS DO

Enjoy a meal as luxurious as your surroundings. The Forum Shops at Caesars Palace® offers a distinctive culinary collection that's beyond delectable.

3500 Las Vegas Boulevard South, Las Vegas, NV 89109

Border Grill

Spago by Wolfgang Puck

Trevi Italian Restaurant

Sushi Roku

Joe's Seafood, Prime Steak and Stone Crab

Planet Hollywood Restaurant

The Cheesecake Factory

Il Mulino New York

The Palm - Las Vegas

Carmine's NYC's Family Style Italian Restaurant

THE FORUM SHOPS
CAESARS PALACE

SIMON™
MALLS

PERSONALITIES





GREG & MARC SHERRY

@OLDHOMESTEAD

With nearly a century of experience in the restaurant industry between them, brothers Greg and Marc Sherry have guided the dramatic modern-day growth and expansion of Old Homestead Steakhouse into one of the most iconic and venerable culinary establishments in America. The flagship is located at 56 Ninth Avenue in the heart of New York City's Meatpacking District, in what has become one of Manhattan's trendiest neighborhoods for entertainment, fashion, culture, hospitality, and nightlife.

They opened a second Old Homestead Steakhouse at Borgata Hotel Casino & Spa in Atlantic City, New Jersey. In December of 2011, they added a third restaurant when they opened Old Homestead Steakhouse at the iconic Caesars Palace Las Vegas.

COOK *with* NAPLES



Naples is not just a word on the pack of our pasta. Naples is with you when you cook it, when you serve it, when you share it, and when you eat it.

COOK WITH NAPLES

Garofalo

PASTAGAROFALO.IT

PERSONALITIES



GUY RODRIGUES

@FIZZLV @FIZZLASVEGAS

Born and raised in Honolulu, Rodrigues began working in the bartending and nightlife industry from the early age of 19. Driven to pursue his newly discovered passion, he decided to relocate to Las Vegas in 2008. During this period he gained a range of experience in promotions, VIP services, and management for several premier day and nightlife companies across the Las Vegas Strip. In 2011, he joined 33Group as a promotions manager, then worked behind the bar of owner Steve Kennedy's FIZZ Las Vegas in 2013. Eventually working his way up, he became a well-versed bartender and has recently begun to emerge as a very promising mixologist in the Las Vegas industry.



JOHN KUNKEL

@50EGGSJK

In the heart of Miami, restaurateur John Kunkel, founder of 50 Eggs, Inc., focuses his unwavering passion for food and cooking a wide variety of cuisines into a diverse group of successful culinary concepts. In just under two decades, Kunkel has built 50 Eggs into an award-winning restaurant group, demonstrating his talents with brand ideation, menu development, and operational excellence for a broad range of hospitality concepts.

His current collection of restaurants includes two locations of the award-winning Yardbird Southern Table & Bar, Swine Southern Table & Bar, and Spring Chicken.

EXPERTLY CRAFTED FOR ICED TEA



THE TEA LOVER'S TEA

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PERSONALITIES



MARIENA MERCER

@MARIENAMERCER

Specializing in molecular mixology, edible cocktails, and tequilas, Las Vegas native Mariena Mercer brings extensive knowledge and experience to her position as property mixologist of The Cosmopolitan of Las Vegas. She creates the menus for the resort's award-winning mixology program including at The Chandelier—which received *Saveur*'s Culinary Travel Award for "Best Hotel Bar 2014"—Vesper, BOND, and The Ice Rink. Named "Bartender of the Year" by Eater as well as one of AskMen's "Top Female Bartenders in the World" in 2014, Mercer continues to apply her expertise in molecular gastronomy and seasonal ingredients—creating signature cocktails embracing her whimsical style and the bold spirit of The Cosmopolitan.



MICHAEL CHOW

@MRCHOW

Michael Chow was born in Shanghai with his father as one of China's most famous actors and the leading figure at the Peking Opera. He was exposed to vast culture at an early age, and grew up with a desire and need to promote Chinese culture, which he has successfully done through food. For 48 years, MR CHOW has redefined the concept of Chinese dining. Guests at MR CHOW expect theater and an experience with the famous nightly Noodle Show at all of the locations and on the menu is one of the best prepared Beijing Ducks in the world. His restaurant chain has expanded to such places such as Las Vegas, Miami, London, New York, Malibu, Beverly Hills and Mexico City.


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PERSONALITIES



NATHAN MYHRVOLD

@MODCUISINE

Photographer, chef, scientist, and author Nathan Myhrvold routinely pushes the boundaries of food photography. He pursued photography even while working with Stephen Hawking as a postdoctoral fellow and later as the CTO of Microsoft. In 2011 he took the world by storm with the self-published Modernist Cuisine. The striking art of Modernist Cuisine, *Modernist Cuisine at Home*, *The Photography of Modernist Cuisine*, and *Modernist Bread* (Fall 2017) has garnered critical acclaim and been displayed in museums worldwide. The Modernist Cuisine Gallery will open in May 2017 in The Forum Shops at Caesars Palace, and will feature limited-edition prints and will be the first in the world to focus on food photography by a single artist.



ROBIN LEACH

@ROBIN_LEACH @ROBINLEACHLASVEGAS

From a very early age, Robin Leach knew he wanted to be involved in the communications world. During high school at Harrow County School 20 miles from London, he edited the class magazine at age 11 and the school magazine at 14! At age 15, he became a general news reporter for *The Harrow Observer* and started a monthly glossy town magazine at age 17. Leach moved on to the prestigious *Daily Mail* as Britain's youngest page one reporter at age 18. In 1963, he emigrated to America and wrote for numerous publications (*New York Daily News*, *People*, *Ladies' Home Journal*, etc.) before launching *GO Magazine* and then was show business editor of *The Star* and Rupert Murdoch's worldwide publications for ten years. Currently, Leach is partnering with a new state-of-the-art HD television studio production facility in Las Vegas, where he makes numerous guest appearances on programs from the resort playground/gaming mecca. In addition, his Total Vegas Television company produces Vegas video vignettes and a daily LuxeLife Internet journal.



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CHEFS



AGATA SIWINSKA

@BLTSTEAKLV @BALLYSVEGAS

Agata Siwinska is currently the Chef de Cuisine at BLT Steak at Bally's Las Vegas. Siwinska graduated from UNLV with a BS in Culinary Management. Her career began while still in college through an internship with the Bally's Las Vegas, Paris Las Vegas and Planet Hollywood Resort & Casino family of resorts. She was then hired on as a sous chef at Gordon Ramsay BurGR at Planet Hollywood Resort & Casino. From there, she moved to Martorano's at Paris Las Vegas and BLT Steak at Bally's Las Vegas. She was briefly a sous chef at Gordon Ramsay Steak at Paris Las Vegas before being promoted to Chef de Cuisine back at BLT Steak.



AKIRA BACK

@AKIRABACK @CHEFAKIRABACK

Born in Korea and raised in Aspen, Chef Back brings a sense of adventure and boundless creativity to his culinary creations. Following the success of Kumi Japanese Restaurant + Bar at Mandalay Bay and the famed Yellowtail Japanese Restaurant & Lounge at Bellagio Resort & Casino in Las Vegas, he opened Akira Back New Delhi and Akira Back Jakarta in 2014. They feature his inventive and enticing menus that embody classic Japanese cuisine and always feature innovative dishes that use the freshest ingredients from the world's top purveyors.



ALAIN DUCASSE

@ALAIN_DUCASSE1 @ALAINDUCASSE

Alain Ducasse is one of the world's most decorated chefs. He is currently at the helm of three restaurants (each awarded three Michelin stars) in Monaco, Paris, and London. He's highly involved in the bistros Aux Lyonnais in Paris and Benoit in Paris, Tokyo, and New York, Allard and Champeaux in Paris, and his signature restaurants Le Jules Verne in Paris, Beige Alain Ducasse Tokyo, and IDAM in Doha. He also has the contemporary Rivea in Saint-Tropez, London, and atop the Delano in Las Vegas; Trattoria in Monaco, Rech in Paris, Le Relais Plaza, La Cour Jardin, and Le Dalí in Paris, and Ore, Ducasse au Château de Versailles.

THE GRAND PLAN
INSIDER SURVIVAL TIPS

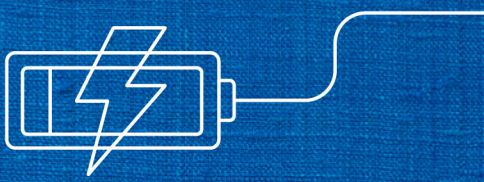
With over 50 award-winning chefs and 100 of the best wines and spirits from around the world, **Vegas Uncork'd** is the moment to seize an epic meal and all that comes with it. And with these expert tips from **Bon Appétit** and **PEPCID COMPLETE®**, navigate the crowd at **The Grand Tasting** without heartburn getting in the way. **Carpe Dinner**.



#VEGASUNCORKD
#CARPEDINNER
@PEPCID

TIP 1

With many Insta-worthy food moments awaiting you, make sure your phone battery stays charged with an external charger or case.





TIP 2

Nervous about meeting a celebrity chef? Stand tall, stretch out your hand, and introduce yourself with a smile—they'll be happy to meet you!

TIP 3

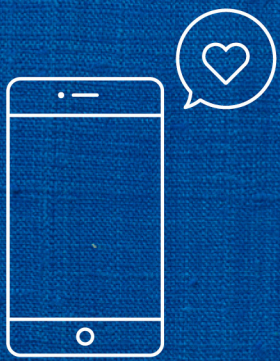
So you can indulge in all the award-winning chef creations, pack your PEPCID Complete®. It works fast to relieve heartburn and lasts all day.*





TIP 4

Instead of hitting the first chef stall you see, scope out all the action then prioritize your **#CarpeDinner** plan.



TIP 5

Seize the meal with a visit to Pepcid's Insta-booth to share your perfect food-gram. Be sure to tag **#VegasUncorkd** & **#CarpeDinner**.

*Based on 8-hour symptom studies during the day. Acid control does not imply symptom relief.

Pepcid® Complete

CHEFS



BOBBY FLAY

@BFLAY @BOBBYFLAY

Bobby Flay is an award-winning chef, restaurateur, cookbook author, and media personality. He has opened scores of restaurants in New York City, Las Vegas, and beyond such as Mesa Grill, Bobby Flay Steak, Bar Americain, Bobby's Burger Palace, and his newest, Gato. He is the author of 13 best-selling cookbooks and has starred in 14 Food Network programs. He was awarded the 1993 James Beard Rising Star Chef of the Year, inducted into the James Beard Foundation's Who's Who of Food and Beverage in America in 2007, and has won 4 Daytime Emmy Awards. In 2015, he was awarded a star on the Hollywood Walk of Fame, the first chef ever to be awarded one.



BRUNO RIOU

@DELANOVEGAS

Bruno Riou serves as the executive chef at Rivea on the top floor of the Delano Hotel in Las Vegas. While taking courses at the Lycée Hôtelier De Bonneveine in Marseille, Riou staged with Provençal chef Jean Pierre Moggia. Upon graduating, he worked in Southern France before moving to London in 2002, where he worked at Alain Ducasse's Spoon in the Sanderson Hotel. Promoted to executive sous chef, Riou opened Alain Ducasse at the Dorchester in July 2007, where the restaurant achieved three Michelin stars. After a decade of working with Chef Ducasse, Riou became executive chef at miX at THEhotel in Las Vegas before becoming executive chef at Rivea at the Delano.



BRYAN FORGIONE

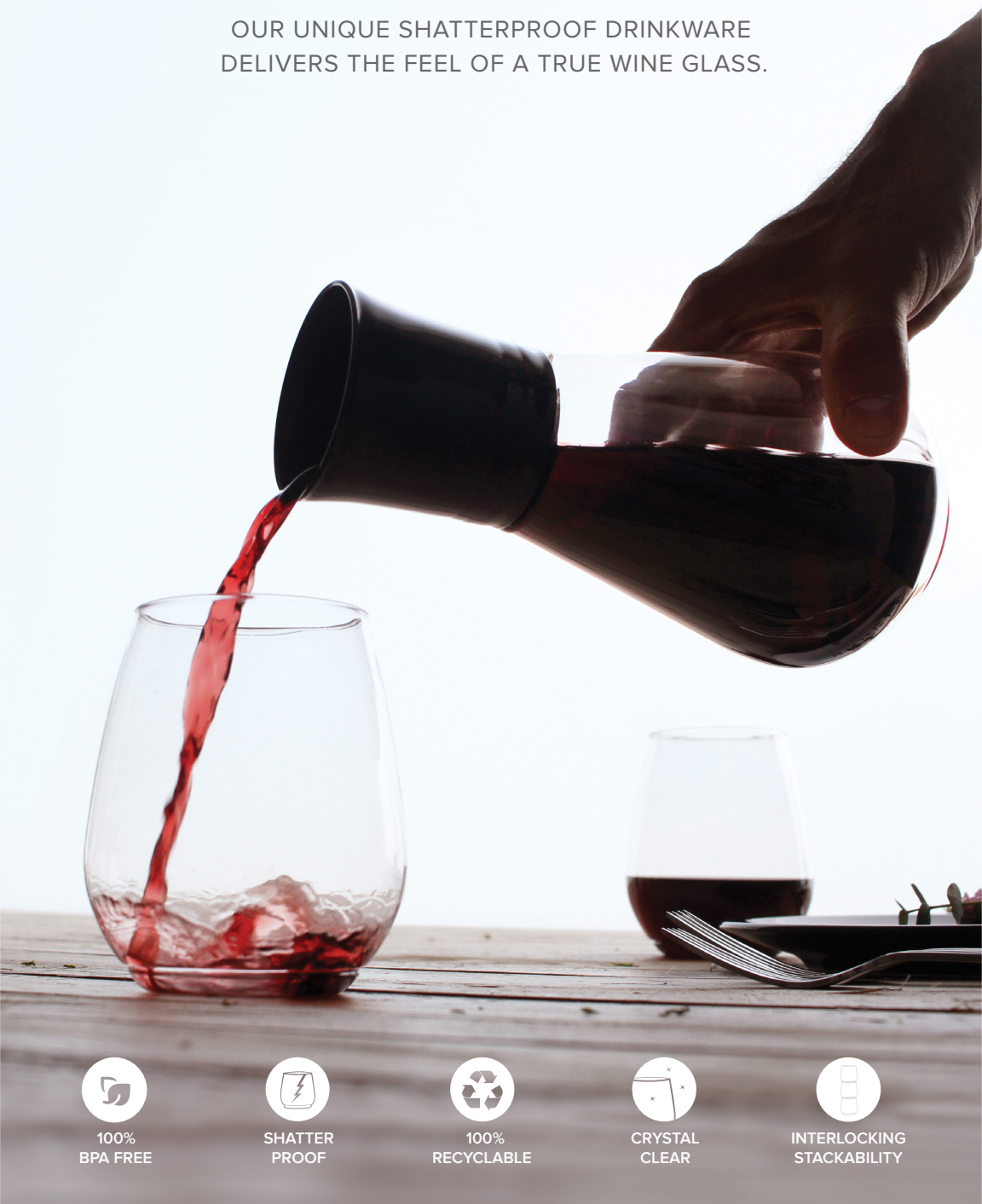
@BUDDYVS

Bryan Forgione, second son of famed chef Larry Forgione, grew up working at his father's restaurant, An American Place. He attended the Culinary Institute of America in Hyde Park, New York, working under Michael Romano at his and Danny Meyer's Union Square Café. After graduating, he opened up Swingbelly's Beach Side BBQ as head pitmaster/executive chef. After rave press and reviews, Bryan moved to Las Vegas and worked under chef Kim Canteenwalla as executive chef at Society Café. In 2012 Forgione won Food Network's Iron Chef America battling it out with his brother Marc Forgione against Joey and Lou Campanaro. In 2013, Forgione opened Buddy V's Ristorante with Blau & Associates.

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CHEFS



BUDDY VALASTRO

@CAKEBOSSBUDDY @BUDDYVALASTRO

For *New York Times* best-selling author Buddy Valastro, mixing eggs, sugar, butter, and flour means a lot more than "making a cake." Creating amazing cakes connects Valastro with the memory of his father, Buddy Sr., and his extended Italian family history. His talent and passion for the family business, Carlo's Bakery, has earned the straight-talking cake expert the moniker Cake Boss, and a TLC TV show of the same name. In December 2010, TLC premiered the spin-off series, *Cake Boss: Next Great Baker.* In 2013, Valastro opened his first restaurant, Buddy V's, in The Venetian Las Vegas. With his longtime partner, Art Edwards, Valastro launched Cakehouse Media, a production company creating original high-quality lifestyle programming.



CHARLIE PALMER

@CHARLIEPALMER @CHEFCHARLIEPALMER

Since the beginning of his career, master chef, hospitality entrepreneur, and hotelier Charlie Palmer has received critical acclaim for his signature progressive American cooking—a style built on rambunctious flavors, unexpected combinations, and an infusion of classical French cuisine. Charlie Palmer's upbringing on a farm in upstate New York, along with his education in France, and at the Culinary Institute of America, provided him with the wherewithal to form this unique style. In 1988, he created dishes featuring regional American ingredients at his sublime Aureole—originally situated in a historic townhouse on Manhattan's Madison Avenue—now in a spectacular new location in the heart of New York City's radiant theater district.



CHRIS SANTOS

@SANTOSCOOKS

Chef Chris Santos has more than twenty years of experience as an executive chef. In 2005, Santos and partner Rich Wolf, introduced their unique brand of communal dining and multi-cultural menu designed for sharing, with the opening of The Stanton Social in New York City. They expanded the sharing concept in New York with the 2010 opening of Beauty & Essex and then VANDAL in 2016. Santos and TAO Group brought Beauty & Essex to the West with the 2016 opening at The Cosmopolitan of Las Vegas followed by Los Angeles in 2017. He is a resident judge on The Food Network's hit show "Chopped" and in February 2017, debuted his first cookbook, SHARE: Delicious and Surprising Recipes to Pass Around Your Table.

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CHEFS



CHRISTOPHER SHANE CHAN YAI CHING

@CAESARSPALACE

Currently chef de cuisine at Nobu Restaurant and Lounge at Caesars Palace, Christopher Shane is a skilled chef specializing in Japanese cuisine. The Mauritius native arrived in Las Vegas in 2014 and has since been honing his culinary talents as he continues to adapt to American culture and food. After moving to Australia at 19 to pursue a culinary career, he gained experience as teppanyaki chef at Koko Japanese restaurant at Melbourne Crown Casino. In 2007, he began his career with Nobu as a demi-chef de partie on the opening team for Nobu Melbourne Crown Casino. He was promoted to sous chef in 2012, and after four and half years became chef de cuisine for Nobu Melbourne.



DAVID WERLY

@WERLYDAVID

Executive Chef David Werly brings his wealth of knowledge and international perspective while leading the talented food and beverage team at Mandarin Oriental, Las Vegas. After a rigorous educational background at École hôtelière de Strasbourg, Chef Werly went off to Paris and spent his first year working at the Relais & Châteaux 3-Star Michelin restaurant Le Pré-Catelan from Gaston Lenôtre. Following this, Werly became a private chef for the Minister of Industry before working at the legendary Ritz Hotel. Werly's other culinary accomplishments include working at Alain Ducasse, Montes, and The Square Restaurant, which was the deciding factor in furthering his career.



DEVIN HASHIMOTO

@WYNNLASVEGAS

Executive chef of Mizumi, the award-winning Japanese fine-dining restaurant at Wynn Las Vegas, Devin Hashimoto draws on his extensive kitchen experience and Japanese heritage to create a menu of flavorful, modern Japanese dishes. His fresh approach to Japanese cuisine is offered through several distinct dining experiences at Mizumi: a robatayaki bar, a teppanyaki room, ocean-fresh sushi and sashimi, and special items from his kitchen. Prior to Mizumi, he was the chef de cuisine of ALEX, the Michelin two-star restaurant at Wynn, alongside executive chef Alex Stratta. Named "Best Chef on The Strip" by *Vegas Seven* magazine, he channels his childhood in Hawaii, his training in Japan, and classical French techniques.

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CHEFS



GIADA DE LAURENTIIS

@GDELAURENTIIS @GIADADELAURENTIIS

Cultivating Italian cuisine in the kitchen of her grandfather's restaurant and later commencing her career at the prestigious Le Cordon Bleu in Paris, the Roman-born Giada De Laurentiis exemplifies her heritage in the kitchen. Since her debut on Food Network, she's become one of the most popular international faces, and has starred on many TV shows including "*Everyday Italian*," "*Giada's Weekend Getaways*," "*Giada At Home*," and "*Food Network Star*." She also serves as a correspondent on NBC's *TODAY* show. De Laurentiis is the author of eight cookbooks, all on the *New York Times* best-seller list. She premiered her first restaurant, GIADA, at The Cromwell in Las Vegas.



GORDON RAMSAY

@GORDONRAMSAY @GORDONGRAM

Gordon Ramsay's dedication and natural talent led him to train with some of the world's leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France. In 1993 Ramsay became chef of Aubergine in London, which was awarded two Michelin stars. At the age of 31, Ramsay opened his namesake restaurant, Restaurant Gordon Ramsay, which received three Michelin stars. Now internationally renowned, Ramsay has opened a string of successful restaurants, from Italy to the U.S.—including four in Las Vegas. Ramsay also produces numerous top-rated TV shows across the globe and has published his best-selling autobiography, Roasting in *Hell's Kitchen*.



GUY SAVOY

@GUYSAVOY

Growing up near Lyon, France, Guy Savoy was surrounded by a culinary culture where seasonal food products were a part of everyday life, and great food was the norm. The 2006 launch of Restaurant Guy Savoy Caesars Palace, Las Vegas, was one of the most eagerly anticipated restaurant openings in the U.S. This intimate fine-dining venue is located in the resort's luxury Augustus Tower—part of the Forbes Four-star Laurel Collection. Guy Savoy and Caesars Palace hired Jean-Michel Wilmotte, the celebrated architect and designer who redesigned his Paris location, to perfectly re-create the original Restaurant Guy Savoy. Chef Savoy brings a lifelong passion for food and fine dining to his restaurants.

CHEFS



HARUHIKO TAKESHITA

@CAESARSPALACE

Chef Haruhiko Takeshita was born and raised in Gunma, Japan, and grew up in a family that owned several Japanese restaurants. At the age of 16, he began working within the family business. During his time at Osaka University of Commerce, Takeshita worked in restaurants and learned, the Izakaya style of Japanese cuisine. He was intrigued by American interpretations of Japanese cuisine and moved to California to work as a sushi chef. He joined Innovative Dining Group, training at Katana under corporate executive chef Hiroshi Shima. In 2004 Takeshita made a move to Vegas and was promoted to executive sushi chef in 2010.



JOHN UM

@CHEFJOHN

Born and raised in South Korea, John moved to the U.S. at age 16 and ambitiously sought professional experience to broaden his understanding of sushi and Japanese cuisine. In 2000, he became a sushi sous chef at Fuji Japanese Steak & Sushi House in Tennessee. Shortly after that, he accepted an executive sushi chef and Japanese kitchen chef position at Hanabi Japanese Restaurant and Sushi Rosen. Um moved to Nevada in 2009, working as executive chef at The Sushi, then as sushi chef at Wazuzu in the esteemed Wynn & Encore hotels. In 2010, Um joined the team as executive sushi chef at SUSHISAMBA Las Vegas, an experience that has brought his journey full circle.



JOHNNY HERNANDEZ

@IAMCHEFJOHNNY

Grupo La Gloria is Chef Hernandez's restaurant portfolio, with locations in San Antonio, Houston, Las Vegas, and the UK. His restaurants La Gloria, The Fruteria, El Machito, and MexiCO have been featured in numerous publications including *Bon Appétit*, *Saveur*, *Travel + Leisure*, *NBC Latino*, and *Southern Living*. He's also appeared as a guest judge on Bravo's *Top Chef*, on Cooking Channel's *Man Fire Food*, and Travel Channel's *Bizarre Foods with Andrew Zimmern*. His culinary style is influenced by extensive travel throughout Mexico—exploring each region's art, agriculture, and street food. His mission is the celebration and preservation of the traditional food, ingredients, and techniques of interior Mexico.

CHEFS



JOSÉ ANDRÉS

@CHEFJOSEANDRES

Named as one of *Time*'s "100 Most Influential People" and "Outstanding Chef" by the James Beard Foundation, chef José Andrés is an internationally recognized culinary innovator, author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is known for his avant-garde cuisine and his award-winning group of 27 restaurants throughout the country and beyond. His innovative minibar by Chef José Andrés earned two Michelin stars in 2016. Andrés's work has received numerous awards including the 2015 National Humanities Medal, one of 12 distinguished recipients of the award from the National Endowment for the Humanities.



JULIAN SERRANO

@CHEFJSERRANO

Award-winning chef Julian Serrano, a two-time winner of the prestigious James Beard Foundation Award ("Best Chef Pacific 1998" & "Best Chef Southwest 2002,") and the executive chef of Picasso at Bellagio, now turns a discerning eye to the cuisine of his Spanish heritage at his eponymous restaurant, Julian Serrano Tapas at ARIA Resort & Casino. Here, Serrano satisfies a long-held ambition of sharing the secrets of his own Spanish cuisine. In 2010, *Esquire* magazine named the restaurant Julian Serrano Tapas one of its Best New Restaurants of the Year. The restaurant also received the Best of Award of Excellence from *Wine Spectator* Magazine in 2011.



JULIEN ASSEO

@CAESARSPALACE

Julien Asseo is a seasoned culinary professional, bringing knowledge and expertise as he oversees operations of the Michelin-starred, Restaurant Guy Savoy. Raised in France, Asseo felt his passion ignited by his experiences at his parents' vineyard. At 16, he obtained a B.A. in culinary arts from Lycée Hôtelier de Gascogne near Bordeaux. He worked at La Fontaine de Mars in Paris before moving to America, where he opened Rivera in Los Angeles as sous chef. In 2009, he moved to Las Vegas and worked for chefs Rick Moonen and Jöel Robuchon before taking a position at Restaurant Guy Savoy in 2011. Asseo studied extensively under Chef Savoy, as well as former executive chef Mathieu Chartron.

CHEFS



KAMEL GUECHIDA

@WOLFGANGPUCK @CHEFWOLFGANGPUCK

After studying at the Centre de Formation et d'Apprentissage de Boulazac, in France, Kamel Guechida completed a two-year apprenticeship with Mazi Francis, an esteemed chocolatier in Péreigueux. In 2000, he relocated to the United States and began working for Joël Robuchon as a pastry chef. In 2013, Guechida joined the Wolfgang Puck team as corporate executive pastry chef. In his current role, Guechida is responsible for creating and overseeing the dessert and bread programs throughout all of Puck's fine dining restaurants, plus creating pastry programs for new international locations.



KARA YAMADA

HONOLULUCOOKIE

As the bakery manager for Honolulu Cookie Company, Kara Yamada has overseen the quality of the full line of premium shortbread cookies, and helped develop new flavors that expand and strengthen the brand. Her work in refining the recipes for their seasonal peppermint and pumpkin flavored cookies has made them customer favorites. The newest creation guava—an island-inspired flavor Yamada worked to develop—made its debut this spring. Since becoming bakery manager, she has established a strong workforce, updated the bakery's equipment, expanded its capabilities, and increased production by 20%.



KIM CANTEENWALLA

@BUDDYVS

Chef-owner of the award-winning popular locals' restaurant Honey Salt in West Las Vegas, Canteenwalla gets to create inspired dishes with a focus on seasonal ingredients and a farm-to-table approach. Inside the Grand Canal Shoppes at Venetian|Palazzo, he takes the helm as executive chef of Buddy V's Ristorante, where he's partners with Buddy "The Cake Boss" Valastro and is tasked with re-creating popular Italian heirloom dishes from the Valastro family vault. His restaurant MADE L.V., a modern American tavern in Tivoli Village, serves contemporary comfort food favorites, and Andiron Steak & Sea, located in the shopping mecca Downtown Summerlin, features all things grilled, roasted, shucked, and seared.

CHEFS



LORENA GARCIA

@LORENAGARCIA @CHEFLORENA

Venezuelan-born restaurateur, TV personality, TV producer, philanthropist, and published author Lorena Garcia is currently one of the country's leading chefs. On the heels of the her first cookbook's success, Garcia has taken her love of cooking to the next level by creating the Lorena Bella Kitchen Collection for HSN. Her recipes are featured in *People Magazine*, *Cosmopolitan*, *Vogue*, *Saveur*, *Kiplinger's and Entrepreneur*. Garcia's first cookbook, *Lorena Garcia's New Latin Classics: Fresh Ideas for Favorite Dishes*, gives traditional and often complex Latin dishes a healthier, simpler makeover. Garcia teaches home cooks how to wow guests with delicious New Latin dishes and how to add a Latin accent to many others.



MARC MARRONE

@CHEFMARCMARRONE

Chef Marc Marrone's love of food began early on, inspired by his nana's homemade cooking as he grew up in an Italian-American household in New York. At 15, he began working at a steakhouse and in restaurants in Seattle and continued throughout high school and college. After graduating from the French Culinary Institute in New York, Marrone spent time in French restaurants in NYC before joining TAO Group in 2007. He arrived in Las Vegas to work at TAO Asian Bistro at The Venetian, and then transitioned to LAVO Italian Restaurant at The Palazzo before being promoted to corporate chef. He now works with corporate executive chef Ralph Scamardella on the company's restaurants in New York City and Las Vegas.



MARK LORUSSO

@WYNNLASVEGAS

Mark LoRusso has established himself as a creative chef with impeccable instincts, recognized for his refined Modern-American cuisine. As executive chef at Costa di Mare at Wynn Las Vegas, he showcases an acclaimed, rare seafood program featuring fresh Mediterranean seafood with more than 40 varieties of fish and shellfish flown in daily from Italy's coastal waters. His extensive career allowed him to work with Thomas Keller and Michael Mina, ultimately preparing him for executive roles with Wynn to helm the kitchens of Tableau, former Botero, and now Costa di Mare. LoRusso's work earned the titles "Culinarian of the Year" (Nevada Restaurant Association) and "Best Chef" (Southern Nevada Concierge Association).

CHEFS



MARY SUE MILLIKEN

@MARYSUEMILLIKEN

A pioneer of world cuisine since the creation of City Café and CITY Restaurant in Los Angeles in the 1980s, Milliken is most notably recognized as a preeminent ambassador of modern Mexican cuisine with her Border Grill Restaurants (Santa Monica, Downtown Los Angeles, Las Vegas) and Truck. In 2013, she and longtime business partner, Susan Feniger opened a new Border Grill location in the LAX's Tom Bradley International Terminal and in October 2014 welcomed a second Las Vegas outpost at The Forum Shops at Caesars Palace.



MATT COVEY

OFFTHESTRIPLINQ

Chef Matthew Covey was born and raised in Somerville, New Jersey. A culinary professional with 19 years of extensive experience in a wide variety of culinary outlets, he's worked at 35 Steaks and Martinis and the famous Hard Rock Hotel and Casino in Las Vegas. Matthew is capable of managing a $22 million revenue department while managing and motivating staff to perform to the best of their abilities across every service. He is consistently creating new recipes and menus and implementing seasonal ingredients and modern techniques. Matt recently joined the Off The Strip team bringing his years of experience to the table and taking the restaurant to another level of hospitality.



MATT HURLEY

@WOLFGANGPUCK @WOLFGANGPUCKLV

Matt Hurley was introduced to cooking at an early age, learning from his mother and grandmother. Upon graduation from the Culinary Institute of America in Hyde Park, New York, Hurley relocated to Las Vegas and began his 20+-year career with the Wolfgang Puck Fine Dining Group. Over the years, he advanced through a variety of roles within the company including café chef, line cook, and kitchen and purchasing manager, ultimately holding the position of corporate catering chef for the Las Vegas–based private dining & catering division. Hurley's talent, creativity, and passion for cooking serve as the perfect recipe for success in his role as executive chef of CUT by Wolfgang Puck, at The Palazzo Las Vegas.

CHEFS



MICHAEL INGINO

@VIRGILSREALBBQ

After his graduation from culinary school, Michael, a born and bred New Yorker, moved to Las Vegas to make his culinary mark in Sin City. A chef at Emeril Lagasse's famous Delmonico Steakhouse, he also worked under acclaimed chef Gustav Mauler at several Vegas locations—Spiedini, Oxo, and BullShrimp. In 2003, he partnered with Andre Agassi serving as the corporate executive chef for Agassi's Suburban Restaurant Group. In 2008, he completed his cross-country journey, settling in California and overseeing the Beach House Restaurants, a family-owned group of Southern California's best fine dining experiences. Michael is currently the executive chef of Carmine's Las Vegas, serving up family-style Italian favorites.



MICHAEL McNEILLY

@FRESCO_ITALIANO

With a natural hunger for great food, chef Michael McNeilly knew at an early age that he adored cooking. At 14, he worked in NYC at a French restaurant as garde manger. He has since progressed to become an amazing chef at fine dining establishments across the country. The Long Island, New York, native has been in the culinary business for over 20 years, combining both traditional culinary skills and real-world experience from some of the most respected chefs in the industry. Now chef de cuisine of Fresco Italiano at the Westgate Las Vegas Resort & Casino, he truly captures the soul of Tuscany through his sincere love of always fresh and classic Italian food.



MICHAEL MINA

@CHEFMICHAELMINA

With the 2010 opening of MICHAEL MINA, in San Francisco, Mina is at the helm at the same location (formerly AQUA) in the city where he first established his culinary reputation 20 years ago. A James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, he was also named *Bon Appétit* Chef of the Year 2005, *San Francisco* Magazine Chef of the Year 2005, and the International Food and Beverage Forum's Restaurateur of the Year 2005. Mina continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination. He founded the Mina Group with partner Andre Agassi in 2002—now with almost 30 operations nationwide.

CHEFS



MIGUEL A. RIVERA

@ILMULINONEWYORK

Chef Miguel A. Rivera graduated from Rutgers University and was trained by top European chefs before pursuing his dream of going out on his own. At 14, he was mentored by, David Gabbay, moving on to become head chef. After 15 years he opened his first restaurant, Il Sapore D'Italia Ristorante, in New Jersey (1995). After five years, Rivera moved on to open Il Mulino at The Forum Shops at Caesar's Palace in Las Vegas. It was awarded a gold medal by the American Academy of Taste by John Mariani's American Fine Dining in 2007, named among the Top Ten Italian Restaurants in the Country and Best Italian Restaurant in Las Vegas by Zagat.



NOBU MATSUHISA

@NOBUWORLDWIDE @THEREALNOBU

Nobuyuki Matsuhisa—known to the world simply as "Nobu"—is the acclaimed and highly influential chef-proprietor of Nobu and Matsuhisa restaurants. Born in Japan, he rose to fame in the U.S. after opening Matsuhisa in Beverly Hills in 1987. At his friend Robert De Niro's urging, they opened Nobu in NYC in 1994. Like Matsuhisa, Nobu was a hit. Nobu has 27 restaurants in 23 cities, spanning five continents, with a multitude of awards and Michelin stars. Along with his restaurant success, Caesars Palace and Nobu Hospitality opened the world's first Nobu Hotel—an innovative concept that integrates an exclusive hotel tower with the first Nobu restaurant and lounge on the Las Vegas Strip.



OSCAR GALAVAN

@FLOURNBARLEY

Chef Oscar Galvan began his appreciation of food at a young age while living with his grandmother—her homecooked meals sparked the fire in him to become a chef. He started in Las Vegas as a prep cook at Phillips Supper House, worked at a deli as he attended culinary school, then refined his cooking skills working at Canaletto as a specialty cook. He has spent the last few years working his way up the ladder with Block 16 Hospitality, including opening LBS Burger. Currently, Galvan is sous chef at Flour & Barley under the leadership of chef de cuisine, John Alers, where he creates some of the best pizzas on the Las Vegas Strip!

CHEFS



RAFAEL MEDINA

@CHAYOLV

From a young age, Medina knew his heart belonged in the kitchen. At 16, he migrated to the U.S. from Mexico and started as a sous chef at Hard Rock Café Chicago before working as executive chef at Spazzo Mediterranean Grill and Tapas Bar, in Seattle. He then became chef de cuisine at Lisa Dupar Catering and Pomegranate Bistro and worked in event production with James Beard Award Winner, Tom Douglas at Palace Ballroom. Medina made his Las Vegas debut in 2009 at Joe's Seafood Prime Steak & Stone Crab as executive sous chef. He then joined forces with Bleu Blanc Rouge caterers before becoming executive chef at Chayo Mexican Kitchen + Tequila Bar.



RICK MOONEN

@RICKMOONEN @CHEFMOONEN

Chef and cookbook author, Rick Moonen, has been the country's leading advocate for the sustainable seafood movement for 25 years, which is showcased by his flagship restaurant, Rick Moonen's rm seafood at The Shoppes at Mandalay Place in Las Vegas. Rick appeared on Bravo's Top Chef Masters, was honored by the Monterey Bay Aquarium "Chef of the Year," named one of USA Today's Earth "Power Players," and "Humanitarian of the Year" by the American Culinary Federation. Rick transformed rm upstairs into a steampunk-inspired restaurant and lounge, Rx Boiler Room, showcasing his spin on classic comfort food. In 2016, he was a semifinalist for the James Beard "Best Chef in the West."



ROBERT ARCOS

@HOLSTEINSLV

Robert Arcos is executive chef at Holsteins Shakes and Buns, and oversees all kitchen operations, including quality, execution, and menu development for the contemporary burger and boozy shake concept, located inside The Cosmopolitan of Las Vegas. Chef Arcos was born and raised in Mexico City and previously owned his own restaurant, Restaurant Casa Arcos, where he showcased traditional dishes from his early life in Mexico. Arcos moved his family to Nevada in 2007 and spent time in the kitchens at MGM Grand Casino and Wynn Las Vegas, before joining Block 16 Hospitality as assistant corporate chef, where he was later elevated to his current role at Holsteins Shakes and Buns.

CHEFS



ROY ELLAMAR

@ROYELLAMAR @RELLAMAR

Royden Ellamar, a native of Hilo, Hawaii, grew up farming, fishing, and hunting amid the Big Island's natural terrain. Inspired by his family, he gained an understanding of the process that food goes through while traveling from the farm to the table.Throughout his time in Las Vegas, he has brought his knowledge of food sources and farmer relationships to his restaurant, Harvest by Roy Ellamar at Bellagio Las Vegas, by redirecting the menu to support local agriculture and sustainably produced proteins. He also takes his staff to local farms to teach them the importance of building relationships with local producers and has implemented an upstream recycling program for the restaurant.



SCOTT CONANT

@CONANTNYC

Scott Conant's career spans nearly 30 years, including multiple restaurants, an enthusiastic following of fans, and an ever-expanding brand. He has established himself as one of the country's top chefs and restaurateurs. In recent years, Conant has opened D.O.C.G. Enoteca, a casual wine bar at The Cosmopolitan of Las Vegas, and unveiled his Culinary Suite—a beautiful private loft in SoHo where he can interact directly with guests through private dinners, cocktail parties, and cooking demos. Conant looks forward to the continued growth of his brand and is excited to embark on new opportunities that reflect his enduring philosophy: to savor the pure pleasure of food down to its last taste.



SHAWN McCLAIN

@CHEFSMCCLAIN @CHEFSHAWNMCCLAIN

Shawn McClain has a knack for balancing innovative concepts with refinement and sensibility. At ARIA's FIVE50 Pizza Bar, he creates a casual yet distinguished dining concept, using seasonal ingredients on East Coast–style pizzas, and a focus on craft beers on tap. At his fine-dining restaurant, SAGE, he curates a fresh, ever-changing menu of contemporary American cuisine with global influences and artisanal meats, sustainable seafood, and farm-to-table produce. The James Beard Award-winning–chef now challenges diners to free their minds from preconceived notions about bar restaurants and get ready to eat, drink, and liberate at his latest Mandalay Bay hotspot, Libertine Social.

CHEFS



STEPHEN HOPCRAFT

@HOPCRAFTSTEPHEN @EATSTK

Recognizable as a Bravo TV *Top Chef* contestant, as well as from Food Network's *Chefs vs. City*, chef Stephen Hopcraft is the executive chef at STK in The Cosmopolitan of Las Vegas. After growing up in Ohio, he studied at the California Culinary Academy in San Francisco before taking an internship with Chicago's Charlie Trotter. Stephen then developed a friendship with highly acclaimed chef Michael Mina, and worked for his restaurant group in many of Mina's restaurants, including Aqua, Arcadia, StripSteak, and SeaBlue. Chef Hopcraft has brought his years of expertise to the forefront of the modern steakhouse and continues to maintain one of the busiest kitchens in Las Vegas.



STEPHEN SULLIVAN

@FRESCO_ITALIANO

With more than 20 years of experience in some of the most prominent hotels in the country, Executive Pastry Chef Stephen Sullivan brings an unmatched passion for his craft to the Westgate Las Vegas Resort & Casino. He began his career while baking in the United States Marine Corps where he won several medals while serving in Desert Shield and Storm. Before joining the Westgate culinary team, he held Pastry Chef positions at several prestigious properties including the Beverly Wilshire in Beverly Hills; the Fairmont San Francisco; The Venetian and Palazzo Las Vegas; MGM Grand in Detroit; Four Seasons Atlanta; and The St. Regis Monarch Beach Resort and Spa.



STEVE MARTORANO

@STEVEMARTORANO @STEVE_MARTORANO

Steve Martorano grew up in South Philly and opened his first delivery sandwich shop in his apartment. In 1993, he moved to Fort Lauderdale with $40 to his name and opened a new restaurant on Oakland Park Boulevard—Café Martorano. In its 24 years, Café Martorano has become a worldwide sensation. The restaurant has expanded to three additional locations—the Seminole Hard Rock in Hollywood, Florida; Harrah's Resort in Atlantic City, and Paris Las Vegas. Steve has also published two books: the self-published Yo Cuz! My Life, My Food, My Way, and It Ain't Sauce, It's Gravy…How Food Saved My Life, published by Knopf.

CHEFS



STEVE YOUNG

@FRESCO_ITALIANO

Steve Young started his career near his hometown of Warren, New Jersey. While first working as a short order deli cook flipping eggs and apprenticing at a nearby restaurant in the evenings, he knew right away he was destined to work at professional kitchens. He worked for well-known chefs and high-end restaurants The Tewksbury Inn and Restaurant David Drake. After honing his craft on the East Coast, he set his sights on Las Vegas. His first two years in Vegas, chef Young earned more stripes at two of the most renowned restaurants in the world: L'Atelier de Joël Robuchon in London, and Joël Robuchon at the Mansion at The MGM Grand.



STEVEN GOTHAM

@ROSERABBITLIE

Originally from Pennsylvania, Chef Gotham began his culinary career in New Orleans under the James Beard Award–winning chef Susan Spicer at Bayona. He worked in California, at Ventana Inn, the Lodge at Pebble Beach, and Earthbound Farms before relocating to Las Vegas to work with Joël Robuchon at the Mansion at MGM Grand, then as executive chef at the Trump International Hotel Las Vegas. In 2010, he joined The Cosmopolitan of Las Vegas as chef de cuisine. After working as executive chef of Bourbon Steak and Bourbon Pub at Levi's Stadium, Gotham returned to The Cosmopolitan in the role of chef de cuisine at Rose. Rabbit. Lie.



SUSAN FENIGER

@SUSANFENIGER

Susan Feniger is a celebrated chef, author, and entrepreneur. Her professional collaboration with Mary Sue Milliken (CITY, Ciudad, Too Hot Tamales) has led to the groundbreaking Border Grill empire. They have locations in Santa Monica, Downtown L.A., LAX's Airport's Tom Bradley International Terminal, Las Vegas at Mandalay Bay, and a second Las Vegas outpost at The Forum Shops, which opened in October 2014. In 2013, Feniger welcomed her solo venture, the beloved Mud Hen Tavern, in Hollywood.

CHEFS



TIMON BALLOO

@CHEFTIMON

Award-winning executive chef & partner Timon Balloo's stellar culinary career includes experience at Hotel Métropole under the French master chef Dominique Michou, the five-star Azul in Miami's Mandarin Oriental Hotel, La Broche in Miami, SUSHISAMBA in New York, and Domo Japones in Miami's Design District. In 2010, Balloo opened SUGARCANE raw bar grill in Miami as executive chef and partner. Shortly after its debut, the restaurant was nominated for "Best New Restaurant" by the James Beard Foundation. In 2016 he opened the Las Vegas location and it was named one of "Las Vegas' Best New Restaurants" by Thrillist—which celebrated his dedication to the seasonal, local ingredients that fuel his daily inspirations.



TOM COLICCHIO

@TOMCOLICCHIO

Tom Colicchio is the chef and owner of Crafted Hospitality, which currently includes New York's Craft, Riverpark, and Fowler & Wells; Miami's Beachcraft in the 1 Hotel South Beach; Los Angeles' Craft Los Angeles; and Las Vegas' Heritage Steak and Craftsteak. Born in New Jersey, Tom made his cooking debut at prominent New York restaurants including Gramercy Tavern before opening Craft in 2001. Outside of his fine dining restaurants, Colicchio opened 'Wichcraft—a sandwich shop rooted in the same food and hospitality philosophies as Craft—in New York City in 2003. Tom and his restaurants give back to the community by serving on the boards of Children of Bellevue, City Harvest, Wholesome Wave, and Food Policy Action.



TONY LEITERA

@THELINQ

Tony Leitera got his start at Trattoria del Lupo by Wolfgang Puck before moving to the Border Grill and transitioning to The Capital Grille, all at Mandalay Bay. He moved to Macau to oversee opening operations at Cafe Deco at the Venetian Macau Resort and Casino as chef de cuisine. He then worked in numerous positions from Las Vegas to Indiana—assistant executive banquet chef at the JW Marriott Indianapolis; executive chef partner of The Capital Grille and executive sous chef at the Indiana Convention Center and Lucas Oil Stadium. Now back in Las Vegas, Leitera opened Guy Fieri's Vegas Kitchen & Bar as executive chef receiving high acclaim and numerous awards.

CHEFS



WOLFGANG PUCK

@WOLFGANGPUCK @CHEFWOLFGANGPUCK

Synonymous with the best of hospitality and the ultimate all aspects of the culinary arts, Wolfgang Puck is a world-renowned master chef and restaurateur who has built an empire encompassing three entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.

Born in Austria, Puck is known for his pivotal role in the rise of California cuisine during the late 1970s. From his beginnings in Los Angeles at Ma Maison to his first flagship restaurant, Spago, (now reopened with a new menu and design for its 30th anniversary,) Wolfgang now counts on his résumé 27 fine-dining restaurants and more than 50 fast-casual cafés and bistros around the world.



ZHEN HAN

MRCHOW

Born in China, chef Han began his culinary career at a restaurant in Jiangsu, working with a local "Huaiyang" master chef. Through his career, Han has worked at numerous properties around the world, including the Grand Millennium Dubai hotel, which was awarded Best Asian Contemporary Restaurant in Time Out Dubai magazine. In 2014, he moved to Doha, Qatar, working as executive chef at Tse Yang—a contemporary Chinese fine dining restaurant. He won many accolades, including "Best Newcomer," "Best Chinese Restaurant," and "Signature Dish." In 2015, he began working with MR CHOW restaurant group as executive sous chef before being promoted to executive chef at MR CHOW Las Vegas.

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