

**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. According to Travel+Leisure, more than 60 restaurants in Las Vegas have just opened, been redesigned, or plan to open soon. 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.

For one week each fall and spring, 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. For 2015, 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.

**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:

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

**Lago** is Chef Julian Serrano’s new restaurant replacing Circo. 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** makes 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 introduces 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, 50 Eggs, Inc. has been helping redefine dining in South Florida for the last 10 years, from fast casual to approachable fine dining.

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, above the most exciting and dynamic intersection in the world, GIADA accommodates nearly 300 guests and encompasses three dining experiences – a dining room, a lounge and a terrace. The priceless views of the Bellagio fountains and Caesars Palace make every seat in the space an unforgettable experience.

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.”

Two Michelin-starred celebrity chef Alex Stratta recently opened **Tapas by Alex Stratta** at Tivoli Village, serving food nightly from 5-10 p.m. The restaurant will serve a variety of cultivated and contemporary small plates driven by the flavors of the Mediterranean with prominent Spanish accents.

Fremont East Entertainment District in Downtown Las Vegas is home to the new **Itsy Bitsy: Ramen and Whisky**, an intimate Asian restaurant and bar, at the base of The Ogden. The menu is simple but satisfying, in offering a blank canvas for patrons to create their own ramen bowl. Itsy Bitsy features an extensive beverage menu, complete with masterfully mixed cocktails and craft beers.

The recent opening of 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 include the Mediterranean escape **Cleo**;  **Katsuya by Starck**; **800 Degrees Neapolitan Pizzeria**;  **Northside** **Cafe** and **Umami Burger, Beer Garden & Sports Book**, featuring an outdoor patio and a sports book operated by global gaming leader William Hill. The property also introduces all-new concepts like **Ku Noodle**, a casual Asian eatery also by Andrés and **Perq**.

New York-New York Hotel & Casino is turning up the flavor on its dynamic new plaza experience with the addition of fan-favorite restaurants **Tom’s Urban** and **Shake Shack**. 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.

Chef Bradley Manchester recently debuted **Glutton** in downtown Las Vegas. It feature an eclectic menu of New American cuisine for lunch and dinner daily. Located on Carson Avenue, across 7th Street from Downtown Container Park, Glutton will showcase savory meats, locally sourced produce, house-made pastas and seafood from the Pacific Northwest.

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. **Pizza Forte** offers New York-style pizza and square, Roman-style pan pizza by the slice and other housemade Italian favorites. The family's goal is to open 10 locations within the next 18 to 24 months. The next location will be at the Hard Rock Hotel & Casino Las Vegas, scheduled to open later this spring.

Chef Daniel Boulud’s **db Brasserie** opened inside The Venetian Las Vegas. The restaurant, which Boulud calls his ‘ideal brasserie,’ is an updated version of a French brasserie, with a contemporary twist and international appeal. The April 2014 opening marked one of the most anticipated culinary events of the year – Boulud’s return to the Las Vegas Strip.

The highly awaited **Guy Fieri’s Vegas Kitchen & Bar** opened at The LINQ Resort & Casino in April 2014. Guy Fieri’s Vegas Kitchen & Bar offers guests a taste of Fieri’s signature cuisine, featuring bold flavors and unique twists on traditional dishes. Open daily for brunch, lunch, dinner and late night dining, the 200-seat restaurant features a delicious blend of casual foods including an extensive variety of burgers, wings, tacos, small bites and shareable food items.

Delano Las Vegas brings a touch of South Beach to the Strip with its opening in Sept. 2014. Guests can savor artisanal teas, freshly squeezed juices and artisan-roasted coffees, including the exclusive Delano blend, in a comfortable retreat at **3940 Coffee + Tea**. Historic farmhouse meets urban eatery at **Della’s Kitchen**, blending responsibly sourced ingredients with a chic, industrial aesthetic. The café features a menu centered on local and regional ingredients, including a variety from nearby hydroponic farms and Delano Las Vegas’ own greenhouse. At **Franklin**, rare, premium liquors, more than two dozen craft beers by the bottle and a selection of wines-by-the-glass highlight the cocktail-centric drink menu. Alongside libations, guests enjoy a selection of whimsical small bites and appetizers ranging from fried pig’s ears to charcuterie. Soaring high atop Delano Las Vegas and boasting extraordinary views of the Las Vegas Strip, **Rivea**will debut in 2015 serving French and Italian cuisine from internationally celebrated chef Alain Ducasse.

**Yusho**, the Japanese-inspired grill and noodle house by renowned Chicago Chef Matthias Merges made its Las Vegas debut at Monte Carlo Resort and Casino last spring. The approachable menu includes varieties of fresh seafood, poultry, meats and vegetables, cooked-to-order over a crackling fire, along with house-made pickled vegetables, noodles and steamed buns. The casino property is also home to **Double Barrel Roadhouse**.  The outlet 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**, the second Vegas location from Chefs/Owners Mary Sue Milliken and Susan Feniger of Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales," is now open daily for lunch and dinner inside The Forum Shops at Caesars. Located on the first floor and adjacent to the distinctive spiraling escalator, the stylish new 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.

The **LINQ Promenade** offers a variety of dining options, including **Food∙Art∙Music∙Entertainment,** which mixes a high-energy Chinatown Food Market with authentic street fare and live entertainment. **Off The Strip Bistro** recently 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. **BLVD. Cocktail Company** gives new meaning to piano bar. This lounge showcases amazing talent from around the world while presenting unique cocktails in a dazzling atmosphere. 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** is the place to be. Its specialties include 50 cupcake flavors, cookies, ice cream and a 24-hour Cupcake ATM, perfect for Las Vegas' round-the-clock nature.

Palms Casino Resort has introduced **Lao Sze Chuan**, an authentic Chinese Sze Chuan cuisine restaurant by renowned Chicago chef, Tony Hu. Honored with the MICHELIN Guide “Bib Gourmand” distinction for two consecutive years, Lao Sze Chuan is one of 16 restaurants owned by Hu. Lao Sze Chuan at Palms is the seventh location of the popular Chicago-based restaurant and Hu’s first Las Vegas venture. Lao Sze Chuan offers a robust menu of Sze Chuan cuisine and a selection of popular Mandarin, Cantonese, Hunan and Shanghai dishes made especially for the Palms location, featuring the standout quality and remarkable flavor guests have come to expect from the restaurant.

**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.

Las Vegas now has a new restaurant for casual, creative Mexican cuisine. **Mercadito** at Red Rock Casino Resort & Spa draws from culinary experiences of Mexican markets. It features a wide variety of creative tacos made with corn masa tortillas, five different guacamoles, three choices of refreshing ceviche and classic dishes like enchiladas and chile rellenos. **Hearthstone Kitchen & Cellar** also at the hotel property, features a new Rustic American dining experience utilizing simple, seasonal and sustainable ingredients paired with masterfully hand-crafted cocktails.

Celebrity Chef Kerry Simon and Managing Partner Cory Harwell have opened **Carson Kitchen**, at the John E. Carson Hotel. The American gastro-lounge blends the award-winning gourmet flavors of Simon with the funky, hipster vibe of Downtown by offering an ingredient-driven menu at approachable prices with all items priced under $20. **Bōchō Downtown Sushi** is also new to the area and offers a great lunch menu with boxes and lunch sets. For dinner plans, the omakase, "chef's choice,” special for $75 per person will be the pick for adventurous diners.

Making his Strip debut, Steve Martorano’s second Las Vegas location is now open at Paris Las Vegas. In typical Martorano fashion, the popular cook, DJ and author brings to the new location his signature dishes and his one-of-a-kind entertainment offerings. **Martorano’s** at Paris Las Vegas features the classics as well as specialty menu items fans have come to know and love. Menu items include the signature eggplant stack, “macaroni” including rigatoni Sunday pork gravy, bucatini carbonara, veal cutlet Martorano and his famous homemade meatballs.

**Carlo’s Bakery**, the setting of TLC’s hit reality show “Cake Boss,” opened its very first store west of the Mississippi River. Located just adjacent to Buddy Valastro’s restaurant**, Buddy V’s**, in the Grand Canal Shoppes at The Venetian Las Vegas, Carlo’s Bakery features fan favorites, including Buddy’s cannoli, lobster tail pastry, Italian cookies and of course, his famous cakes. All items are available for purchase in-store, via phone and online.

**Made.LV**, the latest restaurant from Elizabeth Blau and Kim Canteenwalla, joined Tivoli Village’s collection of delectable restaurants such as Echo & Rig and Cantina Laredo. The couple, which has already seen success with Las Vegas’ Honey Salt, has oriented the restaurant around the theme of “good food, good drinks and good company.” Described by Blau as a “modern American tavern” and inspired by the tradition of neighborhood social establishments, Made.LV joins several other visitor favorite restaurants at Tivoli Village, adding even more variety to the impressive list of restaurants located within the shopping complex.

**Pantry**, the 24-hour restaurant serving breakfast, lunch, dinner and late-night menus is now 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.

**Coming Soon**

Italian-American restaurant **Carbone** will open doors at ARIA Resort & Casino following a remodel of the space previously occupied by Sirio Ristorante. Opening later this fall, the Las Vegas establishment of this New York restaurant will feature an old-school feel as certain dishes are prepared table-side in the elegant, yet comfortable atmosphere.

Credited with inventing America’s favorite bar food, the original Buffalo-style chicken wing, **Frank and Teressa’s Anchor Bar** will open their first-ever Las Vegas location this June in the Grand Canal Shoppes. Anchor Bar will serve their traditional Buffalo wings, boneless wings, signature Beef on Weck and other classics as well as an exclusive Anchor Bar Ice Cream Bar created by local chef Luciano Pellegrini.

Masaharu Morimoto, renowned Japanese chef and star of Food Network’s “Iron Chef America,” will soon bring his passion for cooking to the Las Vegas Strip with the opening of **Morimoto Las Vegas**, at The Mirage Hotel & Casino. The restaurant will feature contemporary Japanese cuisine and signature sushi that has earned Chef Morimoto worldwide acclaim.

**Gordon Ramsay’s Fish & Chips** will open at The LINQ Promenade in the spring of 2015. The chef’s fourth Las Vegas restaurant will be located near the High Roller, Caesars Entertainment’s 550-foot tall observation wheel, and will serve classic dishes such bangers and mash, chicken planks and seafood dishes.

Chinese restaurant **MR CHOW** is set to open inside Caesars Palace later this year. This will be the seventh location for the upscale Chinese restaurant. Popular dishes include the chicken satay, green prawns, hand-made pulled noodles and Beijing duck. Once it’s completed, the restaurant will overlook the Garden of the Gods swimming pool complex.

**Wahlburgers**, the popular fast casual burger restaurant founded by brothers Mark, Donnie and Paul Wahlberg, and the focus of A&E Network’s Emmy-nominated reality show of the same name, announced a three-restaurant franchise agreement with Vegas American Hospitality Inc., successful operators in Las Vegas, Nevada and nationwide. Wahlburgers will debut in Las Vegas later this year inside the Grand Bazaar Shops at Bally’s Las Vegas. Two other locations will follow within the next five years. **Katana-Ya**, the MICHELIN-recommended noodle shop out of San Francisco, will expand to the Grand Bazaar Shops with its famed gyoza, tempura, sushi and ramen.

**Rainforest Café** will open a new location in Las Vegas in the summer of 2015. The restaurant will open at the intersection of Harmon and the Las Vegas Strip, offering a dining space with outdoor balcony seating. The chain already has a location inside MGM Grand Hotel & Casino.

**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:

* Paul Bartolotta (Bartolotta Ristorante di Mare at Wynn Las Vegas)
* Mario Batali (B&B Burger and Beer, B & B Ristorante, Otto at The Venetian Las Vegas and Carnevino at The Palazzo Las Vegas)
* Daniel Bouloud (db Brasserie at The Venetian Las Vegas)
* Kim Canteenwalla (Buddy V’s Ristorante at The Venetian Las Vegas, Honey Salt at Boca Park and Made. LV at Tivoli Village)
* 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 Elevado (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 (Botero Steak at Encore Las Vegas)
* Sirio Maccioni (Le Cirque at Bellagio)
* Steve Martorano (Café Martorano at Rio All-Suite Hotel and Casino and Paris Las Vegas)
* Brian Malarkey (Searsucker at Caesars Palace)
* Nobu Matsuhisa (Nobu at Hard Rock Hotel & Casino and Nobu Caesars Palace)
* Jean-Philippe Maury (Jean Philippe Patisserie at Bellagio and JP Patisserie at ARIA Resort & Casino)
* Maurizio Mazzon (Canaletto at The Venetian and Il Fornaio at New York-New York)
* Shawn McClain (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, Trattoria del Lupo at Mandalay Bay Resort and Casino and Wolfgang Puck Bar & Grill at MGM Grand Hotel & Casino 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, Andre's Monte Carlo Resort and Casino)
* Alex Stratta (Tapas by Alex Stratta at Tivoli Village)
* Guy Savoy (Restaurant Guy Savoy at Caesars Palace)
* Julian Serrano (Picasso and Lago at Bellagio and Julian Serrano at ARIA Resort & Casino)
* Kerry Simon (Simon at Palms Place, KGB at Harrah’s Las Vegas, Carson Kitchen downtown)
* Masayoshi Takayama (barMASA and Tetsu 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 Steak at Paris Las Vegas)
* Michael White (Fiamma at MGM Grand Hotel & 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 $32 per guest. Offering a savings of more than $20 off regular pricing, the value package includes VIP buffet line passes and unlimited reentry privileges.

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.

Redefining the Roman feast while changing the paradigm of buffets, **Bacchanal Buffet** at Caesars Palace opened in 2014. Overlooking the world-famous Garden of the Gods pool oasis, Bacchanal Buffet serves more than 500 dishes daily in a 25,000 square foot extraordinarily modern and inviting space that seats 600. Helmed by classically-trained chefs, each of the nine distinct areas features at least one live cooking station, a selection of individually-plated dishes and an assortment of small plates. The chefs and cooks become part of the entertainment as they carry out the majority of the cooking directly in front of guests in an interactive setting that invites each guest to take an active role in this culinary experience.

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.

**Entertainment Dining**  
Dining and entertainment go hand-in-hand at several locations throughout southern Nevada. Dinner theater options include the “**Tournament of Kings**” at Excalibur where guests are transported to the feasts of the Renaissance while watching a knightly battle.

If you’re in the mood for love, try “**Tony ’n Tina’s Wedding**” at Windows inside Bally’s Las Vegas. Be a special guest of Anthony Nunzio, Jr. and Valentina Lynne Vitale, an Italian-American couple who come from two slightly dysfunctional families. The wedding is complete with drunken guests, a pregnant maid-of-honor, an impromptu “YMCA” dance and, of course, family bickering. Guests can either participate in the wedding with actors who never step out of character or they can simply watch the family drama unfold.

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.

**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.

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