





Cuisine	American Steakhouse
Executive Chef	David Walzog
Pastry Chef	Kimberly Valdez
Designer	Vicente Wolf Associates
Design Features	Situated on the Lake of Dreams, pocket doors create an “inside is outside” dining environment with copper ceiling, copper lamps and two private rooms
Seating Capacity	Indoor seats 196 Outdoor seats 120 First private room seats 16 Second private room seats 16 Both private rooms combined seat 32 Bar / Lounge seats 21
Price Range	Appetizers: \$12 - \$40 Entrees: \$28 - \$60 Desserts: \$12
Dining Room	Open for dinner service
Attire	Business Casual
Credit Cards	Visa, American Express, Master Card, Diner’s Club
Reservations	Highly recommended
Press Contact	Rosie Abrams, Public Relations Manager (702) 770-3626 rosie.abrams@wynnlasvegas.com
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SW

Steve Wynn's namesake restaurant offers classic steakhouse fare on the Lake Of Dreams

LAS VEGAS—Nestled on the picturesque and captivating Lake of Dreams, **SW**, the resort's signature steakhouse helmed by **Executive Chef David Walzog** is winning over guests with a menu that fuses classic steakhouse fare with the chef's signature innovative touches.

The menu features classic touches like the oysters on the half shell and Maryland blue crab cake starters. Entrees range from classic steaks to herb-crusted Colorado lamb chops to Walzog's signature braised Kobe-style beef short ribs. The excellent fare also helped garner SW the coveted **AAA Four-Diamond** award in 2008, 2009, 2010, and 2011.

Though SW is a sleek and sophisticated steakhouse at one of the most exclusive resorts ever built, Chef Walzog wants a genuine sense of hospitality and warmth to be the hallmark of his restaurant and the wishes of his customers to be paramount.

"When guests dine at SW, I want them to feel like a member of my family," says Walzog. "Every guest should have a wonderful, unique experience where they will enjoy my food and hopefully return again and again."

SW's swanky interiors, designed by **Vicente Wolf Associates**, a James Beard award-winner for restaurant design (**Luxe Hotel Rodeo Drive** in Beverly Hills, **L'Impero Restaurant** in New York), are inspired by the desert, the sophistication of Las Vegas and the designs of Frank Lloyd Wright.

"It was important for me to bring the elements of nature into play," says Wolf. "I incorporated earthy elements like stone and wood, but juxtaposed this with splashes of copper and silk. SW's design is the ideal playground for grownups. It makes men feel relaxed and women look elegant and glamorous."

Entering the restaurant, guests are instantly drawn into the cozy bar. A teak wall, granite floor and copper recessed ceiling gives the space a flattering, warm glow that is tailored, clean, modern and has a strong sense of architecture.

The main dining room's curved, copper curved wall features a grid of candles that are a strong focal point for the space. The private dining room with its lavish wall treatments and ornate mirror creates an elegant and inviting setting. Guests can also enjoy their dinner on SW's patio overlooking the **Lake of Dreams**, where Wynn's nightly water show provides an experience for all of the senses.

Preparing decadent desserts for SW is **Kimberly Valdez**, executive pastry chef of SW Steakhouse. Here she adds depth to her desserts by incorporating a balance of savory and sweet ingredients. At SW Steakhouse, Valdez has the opportunity to explore her creativity as she incorporates her view of approachable, down-to-earth flavors in her desserts.

Guests of Wynn Las Vegas searching for an elegant, yet unpretentious dining experience will feel at home at SW, an American steakhouse with a bit of international flare.

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David Walzog Executive Chef

Nationally acclaimed Chef David Walzog brings an innovative approach for inspired American cuisine to **SW Steakhouse**, the resort's **AAA Four-Diamond** award-winning signature steakhouse, and **Lakeside** at Wynn Las Vegas. Located on the resort's majestic **Lake of Dreams**, they are both the ideal spot for a casual, yet elegant dinner with a breathtaking view and equally impressive menus.

"I am so excited to have the opportunity to be a part of Wynn Las Vegas and to do what I do best in such a magnificent setting," says Walzog. "I think we have created a very appealing menu for SW that re-defines the classic American steakhouse, yet still offers guests the classic favorites they have come to love."

SW Steakhouse is a perfect platform for Chef Walzog to showcase his grilling techniques and innovative approach to the American steakhouse experience.

Prior to arriving at Wynn Las Vegas, Walzog was the corporate executive chef at the **Glazier Group** in New York City. In this role he was at the helm of New York City's legendary **The Steakhouse at Monkey Bar**, **Michael Jordan's The Steak House NYC**, and three **Strip House** restaurants. Under Walzog's supervision, *Forbes* magazine awarded Strip House one of the "Forbes 2003 All-Star Eateries in New York" and in April 2001, *New York Magazine's* annual "Best of New York" issue proclaimed that Strip House had the "Best Steak in New York."

A native of Baltimore, Maryland, Walzog began his career in New York City at **Lola** restaurant. After spending nearly two and a half years at this downtown hot spot, he moved on to work under one of the city's great culinary mentors, **Gotham Bar and Grill's Alfred Portale**.

At 24, Walzog had the opportunity to further sharpen his skills under another master, **Mark Miller**, as opening chef at **Red Sage** in Washington, D.C. The following year brought Walzog great recognition when he was recruited to return to New York as executive chef at **Arizona 206**. During his tenure, he created a disciplined Southwestern menu that garnered the restaurant three stars by the *New York Times*.

A three-time nominee for the **James Beard/Perrier-Jouet Rising Chef Award**, Walzog has prepared dinners in New York at The James Beard House, taught at Macy's prestigious "De Gustibus" series and at Peter Kump's Cooking School. In addition, Walzog developed Michael Jordan's Steak House brand steak sauce and steak rub, as

well as a line of Southwestern sauces and salad dressings. In 2005 the chef became a first-time author with the publication of ***The New American Steakhouse Cookbook*** (Broadway Books, 2005).

For more information on David Walzog or Wynn Las Vegas, please contact:

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**Kimberly Valdez
Executive Pastry Chef
SW Steakhouse**

Kimberly Valdez joins Wynn Las Vegas as Executive Pastry Chef of **SW Steakhouse**. Here she adds depth to her desserts by incorporating a balance of savory and sweet ingredients. At SW Steakhouse Valdez has the opportunity to explore her creativity as she incorporates her view of approachable, down-to-earth flavors in her desserts.

Valdez has perfected her talents at various venues throughout the country. She has gained invaluable experiences while working in Las Vegas as a pastry cook at **ALEX**, another highly acclaimed restaurant at Wynn Las Vegas, as well as the **Palace Court Restaurant at Caesar's Palace** and **Lutece at The Venetian Hotel**. While working at these different restaurant concepts in Las Vegas, Valdez honed her talent and ability as a pastry chef by presenting her guests with high quality desserts consisting of unique ingredients presented with an artistic flair.

While working at the **Wild Horse Pass Resort & Spa** in Arizona, Valdez had the opportunity to develop a pastry department from the ground-up. There, she created a pastry program for three distinct dining outlets and the banquet facility. Working in a more relaxed atmosphere, while surrounded by unique cultural influences, Valdez began to incorporate regional ingredients to her pastries, such as agave honey, cactus and prickly pear. This position gave her the experience to not only craft her skills, but to shine as a leader as well.

Prior to this experience, Valdez was a pastry cook at the **Lowes Miami Beach Hotel** in Florida where she was given the opportunity to create mesmerizing sugar and chocolate showpieces. During her time in Miami, she also participated in such prestigious events as the *South Beach Food & Wine Festival* and Food Network's *Follow that Food*.

Valdez's background in the culinary arts was fine-tuned at the **Academy of American Culinary Arts** in Lakeland, Florida. She believes in the importance of being open to all experiences, which led her in the direction of becoming a pastry chef. To her, pastries are an art form, and she has developed many decadent endings that now delight guests at SW Steakhouse.

For more information on Kimberly Valdez or Wynn Las Vegas, please contact:

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