

ANDREA'S

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Concept: Hip Asian dining in a stylish setting

Partnership: Wynn Las Vegas and Sean Christie's Las Vegas Nightlife Group

Executive Chef: Joseph Elevado

Awards: 2015 Forbes Travel Guide Four-Star Award; Top Choice 2015 Award; Open Table – 2014 Diners' Choice Awards – Top 100 Hot Spot Restaurants in America; Nevada Restaurant Association – Best of Silver State Awards – “Best Interior Design” [Restaurant]

Cuisine: Sharable Asian. Sushi, shellfish on ice, salads, noodles, fried rice variations and specialty dishes. Also, classically prepared steaks, seafood, poultry and vegan options

Signature Dishes: Five Spice Garlic Lobster, Wagyu Beef Sliders, Sizzling Pork Bely Sisig, Saiko Miso Black Cod, and Truffled Ponzu Rock Shrimp Tempura

Price Range: Shareable Items, \$8-\$30; Specialty Sushi Rolls, \$18-\$40; Fish + Meat \$28-\$58; Steaks, \$56-\$135

Signature Cocktails: Adult Bottled Root Beer, Spicy Ron Zacapa, Matcha Green Tea Martini, Oxley Gin Cooler, Patron Wynn Barrel Reserve Margarita

Designer: Todd-Avery Lenahan

Design Features: Modern and feminine décor elements meld dining and nightlife into one seamless environment. The restaurant's interiors are accented in cream, cognac, pearl and gold hues and feature luxurious finishes. Additionally, guests can lounge in velvet sofas in the step-up dining area under the glow of 1,000 champagne tinted Venetian glass teardrops. DJ booth, exhibition kitchen, and a terrace overlooking Surrender Nightclub's panoramic outdoor space

Music: DJs play an array of music genres

Lighting/Sound Designer: John Lyons Systems

Square Footage: 6,194 (restaurant), 2,100 (outdoor terrace)

Dining Room Seating Capacity: 155

Location: Encore Las Vegas, 3121 Las Vegas Blvd. S., Las Vegas, NV 89109

Hours of Operation: nightly from 6:00 p.m.

Reservations: Highly recommended. For reservations please call 702-770-3463

Credit Cards: Visa, American Express, MasterCard, Diner's Club

Attire: Business casual

Website: www.wynnlasvegas.com

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ANDREA'S

Joseph Elevado Executive Chef

Joseph Elevado, Executive Chef of Andrea's in Encore at Wynn Las Vegas, is renowned for creating energetic modern menus that combine classic technique with a Japanese aesthetic and a lot of fun.

At the helm of Andrea's kitchen, Elevado guides the stylish restaurant adjacent to the award-winning Encore Beach Club and Surrender Nightclub complex.

Andrea's embraces a contemporary "vibe" style of dining that's more fluid and less formatted than the traditional three-course model. Elevado's hip Asian-inspired menu playfully works in tandem with the glamorous, modern surroundings and music.

Accentuating Andrea's high energy and opulence, Elevado's dishes feature many sharable plates ideal for lively group dining.

After graduating from the New York Restaurant School, Elevado's career began at the acclaimed Nobu in New York City. For nine years he trained under and worked for the world renown and highly influential chef Nobu Matsuhisa, first in NYC, then later as executive chef at Nobu Las Vegas, where his cooking earned accolades, including the Mobil Four-Star Award and "Best Japanese Restaurant" for four consecutive years by *Las Vegas Magazine*. As mentor and friend, Matsuhisa instilled in Elevado the importance of passion and integrity in cooking, creating dishes that showcase simplicity and quality ingredients.

In 2006, Elevado became the executive chef of the hip Social House restaurant in Las Vegas, known for fun, eclectic, and approachable dining. Elevado created the overall concept and menu earning "Best New Restaurant" from *Las Vegas Life Magazine*. During his tenure at Social House, Elevado became consulting chef of Company Kitchen and Pub House in Las Vegas and Social House restaurant in Mexico City.

In 2011 and 2012, as executive chef at L'Ermitage Beverly Hills, a *Forbes* Five-Star and AAA Five Diamond luxury hotel, Elevado completely reinvented the hotel's food and beverage program. He led the culinary team at the hotel's acclaimed Livello restaurant weaving together contemporary Asian and Italian flavors.

Chef Elevado, whose numerous tattoos tell the story of his life in and out of the kitchen, is a native New Yorker of Filipino heritage. His favorite childhood breakfast was spam and eggs.

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ANDREA'S

Sean Christie
Managing Partner

Sean Christie, founder and owner of Las Vegas Nightlife Group, a leading Las Vegas nightlife and hospitality company, is a driving force in Las Vegas' multi-million dollar electronic dance music nightclub scene. In partnership with legendary casino and hotel magnate **Steve Wynn**, Christie is the visionary behind the creation and operations of the award-winning Encore Beach Club and Surrender Nightclub in Encore at Wynn Las Vegas. The lavish 60,000-square-foot oasis transitions from a high-energy daytime beach party into a sexy nighttime dance scene.

USA Today named Encore Beach Club best Las Vegas "Adult Pool Party" and won "Dayclub of the Year" honors in 2014 and 2012 at the *Nightclub & Bar Awards*. The lush indoor-outdoor complex is the ultimate environment for partygoers to experience the world's top electronic dance music talent, including Kaskade, David Guetta, Diplo, Zedd and more who are among the elite roster of DJ's with exclusive residencies at Wynn Las Vegas. A pioneer in bringing DJs to Las Vegas and helping to raise their status as superstars in Las Vegas nightlife, Christie was named one of "Dance Music's Most Influential Executives" by *Billboard* magazine, citing that he "commands one of the most powerful and lucrative platforms for DJs in the country."

Since opening in 2010, Encore Beach Club and Surrender Nightclub have led the way in pushing Las Vegas into an international EDM stratosphere. And the crowds keep coming in droves. The party scene regularly draws in A-list celebrities. Justin Timberlake's extravagant bachelor party at Surrender Nightclub, and Olympian Michael Phelps' retirement pool party at Encore Beach Club are among the most recent high-profile parties held at the venues.

Christie continues to set the bar with the opening of Andrea's in Encore Las Vegas. Completing the expansive Encore Beach Club and Surrender Nightclub complex, Andrea's debuted on Dec. 28, 2012 as the first Wynn Las Vegas restaurant completely integrated into the nightclub scene. Andrea's embraces a contemporary "vibe" style of dining that's more fluid and less formatted than the traditional three-course model.

Mr. Wynn first tapped Christie in 2007 to create the "boutique" nightclub Blush at Wynn Las Vegas, an innovative combination of intimate lounge and dazzling opulent nightclub with an emphasis on ambiance and attention to detail. While rival clubs paid hefty fees for celebrity party hosting, Christie bucked the trend by providing top notch DJs, upscale warmth, a relaxed vibe, and exemplary service. Blush quickly became the ultimate celebrity neighborhood destination and one of the world's top grossing nightspots before closing in 2011. It was named "Best Ultra Lounge for 2009" by the *Nightclub & Bar Awards*.

In 2008, Christie partnered with Chef Kim Canteenwalla and Elizabeth Blau to create Society Café at Encore featuring creative American cuisine. In 2009, it was the only Las Vegas restaurant voted one of the "Best New Restaurants in America" by *Esquire* and continues to be the top choice for elite power dining in Las Vegas.

Christie is respected in the nightlife industry for his disciplined cool demeanor, one who adheres to a

strict personal code and stays focused on the business end of throwing unforgettable parties in a city notorious for temptation, high drama and distraction.

Fast becoming a 21st century Las Vegas luminary, Christie is driven by the creative process of developing a concept into first class entertainment that exceeds all expectations. All Christie/Wynn collaborations are distinguished by extravagant beauty, unrivaled light and sound systems, attention to detail and over-the-top service.

“My goal is to be the best. It’s all about how you deliver, how you raise the bar. There’s nothing more rewarding than to walk into a place that I helped create where everyone is having a great time. And I don’t want anyone to leave the party,” he says.

From 2002 to 2006, Christie worked with the Light Group, serving as a managing partner and vice president of marketing. He was part of the collective effort that created, managed and successfully operated Las Vegas nightlife hotspots including Jet, Stack, Fix, Mist, Caramel and Light.

Christie has a life-long background in hospitality and hard work, first by helping his parents and grandparents at a family-owned restaurant in his native Boston. His earliest experiences throwing parties that turn a profit involve kegs and charging his friends five dollars at the door. At 19, Christie began his professional path by promoting and managing Boston establishments including Karma Club, Bill’s Bar and Avalon.

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