

JARDIN

Cuisine:	Innovative and approachable American cuisine
Executive Chef:	Joseph Zanelli
Design:	Roger Thomas, Wynn Design & Development
Hours:	Sunday-Thursday, 7 a.m. to 11 p.m. Friday-Saturday, 7 a.m. to 12 a.m.
Capacity:	Main Dining Room – 175 Front Terrace – 50 Back Terrace – 48
Dress Code:	Resort Casual
Reservations	Recommended
Press Contact	Public Relations (702) 770-2120 pr@wynnlasvegas.com
Location	Encore, 3131 Las Vegas Boulevard S., Las Vegas, NV 89109
Phone Number	(702) 770 – DINE (3463)
Web site	www.wynnlasvegas.com

JARDIN

Encore

WYNN LAS VEGAS®

Encore at Wynn Las Vegas Debuts Jardin

A New Restaurant Concept Bringing the Bold Flavors of Each Season to a Lively and Sophisticated Space

LAS VEGAS – Jardin, the newest restaurant at Encore at Wynn Las Vegas introduces a fresh take on seasonal American fare in a sleek and social environment.

Executive Chef Joseph Zanelli helms the kitchen, drawing on his passion for sustainable sourcing to offer an upscale menu of elevated classics inspired by each season's bounty. Wynn mixologist Damian Cross oversees the bar program, serving a robust menu of inventive, artisanal cocktails to be paired with breakfast and brunch, lunch and dinner.

Roger Thomas of Wynn Design & Development has transformed the former Botero space into a vibrant and inviting setting for guests to enjoy breakfast, lunch and dinner. Sunlight streams in through the dining room's large windows to create a serene garden atmosphere, with venue elements embellished in white and gold, showcasing a sophisticated elegance. The restaurant offers two outdoor patios, one of which can serve as a semi-private space, that overlook Encore's scenic pool and neighbors the #1 nightclub in the country, XS.

"I'm thrilled to have the opportunity to serve as Executive Chef of Jardin and return to the Wynn's talented culinary team," says Zanelli. "Our kitchen is committed to sourcing the highest quality ingredients, and offering an approachable menu that tells the story of each season through food."

A graduate of New England Culinary Institute, Zanelli was part of the opening Wynn culinary team, and also served as Executive Chef of in-room dining for the opening of Encore in 2008. He repeatedly contributed to *New York Times* 3 star reviews, working under Laurent Tourondel at Cello, and Andrew Carmellini at Café Boulud. In Las Vegas, Zanelli has held prestigious titles of Sous Chef at Michael Mina's Aqua at Bellagio; Chef de Cuisine of Lutece at the Venetian Hotel; Executive Chef of The Mansion at MGM Grand; as well as Managing Partner of Elizabeth Blau & Associates, overseeing Honey Salt, Made L.V. and Andiron Steak & Sea.

Jardin's seasonal menu features playful touches throughout, with signature dinner items such as "bacon & eggs" with kurobuta pork belly, quail eggs, kimchi fried rice, black garlic aioli, organic salmon with herb crust, vegetable quinoa, confit lemon sauce and American Wagyu ribeye cap pinwheel with arugula salad, duck fat potatoes, au poivre sauce.

For breakfast and lunch, guests can enjoy dishes including brown butter crepes with chantilly cream, caramelized banana, and Nutella; short rib hash with baked eggs, roasted poblanos, tomatillo salsa; and crispy buttermilk chicken sandwich served with mustard slaw, garlic & herb ranch; complimented by a selection of fresh juices and smoothies to help kick start the day.



**Joseph Zanelli
Executive Chef
Jardin**

With a passion for sustainable sourcing, Joseph Zanelli, Executive Chef of Jardin, brings his diverse experience and talent to serve a menu of inventive American fare inspired by each season's bounty. With a career spanning over 20 years across New York and Las Vegas, Zanelli was part of the opening Wynn culinary team, and also served as Executive Chef of in-room dining for the opening of Encore in 2008.

Growing up in New England, Zanelli first discovered his passion for cooking through time spent in his grandmother's kitchen. With a desire to pursue a career in the restaurant industry, he attended the New England Culinary Institute, before relocating to San Francisco to work under David Gingrass at Hawthorne Lane. With his knowledge of California-Asian style cuisine, Zanelli later moved to Las Vegas and New York, where he repeatedly contributed to *New York Times* 3-star reviews, working under Laurent Tourondel at Cello, and Andrew Carmellini at Café Boulud. In Las Vegas, Zanelli held prestigious titles of Sous Chef at Michael Mina's Aqua at Bellagio; Chef de Cuisine of Lutece at the Venetian Hotel; and Executive Chef of The Mansion at MGM Grand. Zanelli also served as Managing Partner of Elizabeth Blau & Associates, overseeing Honey Salt, Made L.V. and Andiron Steak & Sea.

*For more information on Joseph Zanelli or Jardin, please contact:
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