

The logo for Tableau, featuring a stylized black arc above the word "TABLEAU" in a bold, sans-serif typeface.

TABLEAU



<b>Cuisine</b>	Modern American
<b>Executive Chef</b>	Rene Lenger
<b>Designer</b>	Roger Thomas
<b>Design Features</b>	Located inside the Forbes Travel Guide Five-Star Tower Suites. Garden conservatory room overlooking poolside cabanas.
<b>Seating Capacity</b>	Conservatory seats 30 Dining Room seats 50 Total seating capacity of 80
<b>Price Range</b>	Breakfast: \$16 - \$31 Lunch: \$12 - \$29
<b>Dining Room</b>	Open daily for breakfast and lunch service
<b>Attire</b>	Resort casual
<b>Credit Cards</b>	Visa, American Express, Master Card, Diner's Club
<b>Reservations</b>	Highly recommended
<b>Press Contact</b>	Wynn Public Relations (702) 770-2120 <a href="mailto:pr@wynnlasvegas.com">pr@wynnlasvegas.com</a>
<b>Location</b>	Wynn Las Vegas, 3131 Las Vegas Boulevard S., Las Vegas, NV, 89109
<b>Phone Number</b>	(702) 770-DINE (3463)
<b>Web site</b>	<a href="http://www.wynnlasvegas.com">www.wynnlasvegas.com</a>



## Tableau

LAS VEGAS — Situated near the exclusive Tower Suites at Wynn Las Vegas, Tableau redefines the concept of casual elegance in dining and challenges commonly accepted notions about American cuisine. Chef Rene Lenger oversees a menu that reflects his approach to food—using the finest, seasonal ingredients that combine elements of extravagance and imagination with the comfortingly familiar.

Lenger adds seasonal dining offerings including Western frittata with roasted peppers, mushrooms, caramelized onions, cheddar cheese, scallion lime cream, bacon and piquillo pepper sauce; Quinoa and Avocado salad with roasted squash, endive, dried cranberries, spiced pumpkin seeds and white balsamic vinaigrette; and Super Green Spinach Linguini with Babe Farms kale, broccoli, olive-caper tapenade, concasse tomato, truffled sheeps milk cheese and crunchy gremolata.

For Roger Thomas, executive vice president of Wynn Design and Development, the challenge in his vision for Tableau was to create a restaurant with built-in versatility, where the space could lend itself equally well to either formal or casual dining. In order to de-formalize the elegant layout, Thomas used a variety of unexpected materials. Two hand-blown clear glass chandeliers adorn the restaurant, while hues of green, bumblebee yellow, orange, and cream gives the perfect balance of sophistication and style. The conservatory offers striking views of Wynn Tower Suites pool and garden area, as the floor-to-ceiling windows allows the light to flow into the space. Invoking a whimsical harmony to the room, the back of the Louis XVI dining chairs are hand-painted with a masked face.

Tableau offers a truly gourmet dining experience in a setting that balances the fine with the informal. Chef Lenger's menu offers guests a way to indulge, both through his marvelous reinterpretations of "haute American" cuisine and through the genuine hospitality extended at his restaurant.

For more information on TABLEAU and Wynn Las Vegas, please contact:  
Wynn Public Relations, 702-770-2120, [pr@wynnlasvegas.com](mailto:pr@wynnlasvegas.com)

#

#

#



**Chef Rene Lenger**  
**Executive Chef**  
**TABLEAU**

Rene Lenger is the executive chef of Tableau at Wynn Las Vegas, where he serves the finest seasonal ingredients, combining elements of extravagance and imagination with the comfortingly familiar. Most previously overseeing the kitchen at the now-closed Country Club – A New American Steakhouse, Lenger joined Wynn Resorts in 2005.

Previously, Lenger spent seven years working alongside David Walzog, (former executive chef of The Country Club, now executive chef of SW Steakhouse, also at Wynn Las Vegas) at Strip House, Michael Jordan's and Monkey Bar, where they were both key members of the Glazier Group, a prominent restaurant company based in New York.

Born in Vienna, Austria, Lenger grew up in a home where food played a major role. The chef's father was a professor at the esteemed Culinary Institute of Vienna and taught Lenger at an early age how to make Austrian specialties such as taffelspitz and gulasch. By the time Lenger graduated from high school, he was hooked on cooking and applied to the Culinary Institute of Vienna where he graduated at the top of his class.

Upon graduation Lenger trained at Zu den drei Husaren under three-toque chef Ewald Plachutta. While working under Plachutta, he would set off daily for the market, choosing items for that evening's menu.

By the early 90's, Lenger seized the opportunity to come to New York to work at the Rhiga Royal Hotel. To build upon his already impressive culinary background, he decided to master pastry arts and accepted a position as assistant pastry chef at the hotel. Lenger returned to Vienna in 1993 where he worked at another three-toque restaurant, Altwienerhof, and then became an executive chef at Da' Marcello. By 1996, the chef was ready to move to the U.S. and was hired as executive chef at Theodore Restaurant, a critically acclaimed Austrian-American brasserie in New York's flatiron district.

In 1999 Lenger was introduced to restaurateur Peter Glazier of The Glazier Group and was immediately asked to helm the kitchen at the Glazier Group's Strip House restaurant in New York City (in addition, he later helmed the kitchens of Strip House Houston and Palm Beach Gardens).

Under Lenger's supervision, Forbes magazine named Strip House as one of the "Forbes 2003 All-Star Eateries in New York." In addition, Time Out New York's Eating and Drinking Guide 2001 nominated Strip House as one of the year's "Best New Steakhouses." Lenger is also a published author in Austria and has written several books on culinary arts used at many schools throughout Eastern Europe.