

LAKE **side**

LAKE *side*

Cuisine	Modern seafood
Executive Chef	David Walzog
Chef de Cuisine	David Middleton
Designer	Roger Thomas
Design Features	Situated on the Lake of Dreams with indoor/outdoor seating, 17 th -century mosaic-tiled floor, and 19 th -century falling angels adorning the walls
Seating Capacity	Indoor seats 200 Outdoor seats 75 Lounge seats 20 Bar seats 10 Private Dining Room 45 Total seating capacity of 350
Price Range	Appetizers: \$11-\$28 Main dishes: \$20-\$75 Desserts: \$12
Dining Room/Bar Hours	Open nightly for dinner service
Attire	Casual Business
Credit Cards	Visa, American Express, Master Card, Diner's Club
Reservations	Highly recommended
Press Contact	Public Relations (702) 770-2120 pr@wynnlasvegas.com
Location	Wynn Las Vegas, 3131 Las Vegas Boulevard S., Las Vegas, NV, 89109
Phone Number	(702) 770-3310
Web site	www.wynnlasvegas.com



Lakeside at Wynn Offers Seafood Focused Menu

Chef David Walzog presents "Ocean-to-Table" fresh fish caught from Hawaiian waters

LAS VEGAS — Lakeside, situated on the picturesque Lake of Dreams at Wynn Las Vegas, features classic seafood with a contemporary American flair crafted by Executive Chef David Walzog.

Anchored by a vast variety of iced shellfish, ocean-fresh fish and lobster selections from around the world, the menu places seafood center-stage. Chef David Walzog's debut of Lakeside's dedicated "Ocean to Table" fish program further elevates the restaurant's unparalleled fresh seafood offerings with a specially curated menu of the most unique species found in Hawaiian waters. While Lakeside focuses on the best of the sea, a selection of prime-aged steaks and chops round out the bill of fare.

"Our guests are looking for a seafood-focused dining experience that offers classic, comforting and delicious dishes," says Walzog. "The Hawaiian fishermen that we work with are a group of people who go above and beyond every day to differentiate themselves and their practices to source the most amazing product in the Pacific."

Offerings of Hawaiian day boat fish including opah (moonfish), monchong (pomfret), mahi mahi, shutome (swordfish), ono (wahoo) and more. The "Ocean to Table" à la carte menu enables guests to select their protein and family-style sides along with seasonally rotating preparation options, including pickled Japanese vegetables, grilled scallions, soy, and yuzu; artichokes, tomato, celery, olives, and oregano vinaigrette; and citrus segments, herbs, and extra virgin olive oil.

Guests of Lakeside can end their meal on a sweet note with Lakeside's Sweet & Petite menu which offers desserts divided into nutty, chocolaty, creamy and fruity categories—a playful approach that encourages diners to sample several sweet selections.

Wynn's Executive Vice President of Design Roger Thomas updated the interiors to lend Lakeside its own distinct character, while retaining design elements such as the 17th-century mosaic-tiled floor. The restaurant is outfitted in white materials such as Carrara marble, metals and leather for a bright, modern feel, complementing the beautiful view of the Lake of Dreams beyond its windows. The design marries contemporary and antique elements—vibrant orange lacquer and white acrylic surfaces juxtaposed with neo-classical sculptures and 19th-century falling angels adorning the walls.

Lakeside is the second restaurant at Wynn Las Vegas helmed by Walzog, who continues to garner critical acclaim for his cuisine at SW, the resort's signature steakhouse.

For more information on Lakeside and Wynn Las Vegas, please contact:
Wynn Public Relations, 702-770-2120, pr@wynnlasvegas.com

#



David Walzog Executive Chef

Nationally acclaimed Chef David Walzog brings an innovative approach for inspired American cuisine to SW 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.

"It's an honor 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. At Lakeside our Ocean-to-Table and lobster programs allows guests to indulge in pristine and flavorful products."

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).

#

#

#