



Wynn Master Class Series Continues With New Classes and Workshops Through 2018

The extended schedule includes sixteen new interactive demos and returning guest favorites led by Wynn's resort team

LAS VEGAS (May 10, 2018) – Wynn Las Vegas continues its popular experiential program, the Wynn Master Class Series, giving guests new opportunities to go behind the scenes and learn from the experts inside exclusive areas throughout the resort. Each month, resort staff leads a selection of instructional and interactive sessions with guests—both in intimate and large format group settings—offering hands on tutorials while sharing personal and professional insight.

The Wynn Master Class Series continues with the following programming:

Thursday, June 7: Mixology 2.0 – Shake Up Your Entertaining Skills

Learn behind-the-bar secrets from Wynn's resort mixologist Andrew Pollard. Following a round of welcome cocktails, Pollard will demonstrate his personal twists on classic cocktails, share the history of bar culture and present unique garnishes and syrups that will up your cocktail game at home. This interactive workshop covers all of the home bar essentials necessary for the up-and-coming mixologist. The session takes place at Andrea's at 3 p.m. and includes cocktail tastings, snacks and a cocktail connoisseur certificate; \$150 per person. Participants must be 21 or older to attend.

Friday, June 15: A Wing and a Flair – Chinese Cooking with Ming Yu of Wing Lei

For the first time ever, Chef Ming Yu of Wing Lei, North America's only Forbes Five-Star Chinese restaurant, invites guests into his kitchen for an intimate cooking demonstration of his signature dishes. Participants will learn his methods for preparing Alaskan king crab salad, wonton soup, three cup sea bass and traditional wok-tossed noodles. The workshop begins at 12 p.m. and concludes with a feast of all four dishes; \$175 per person.

Friday, July 13: Master Class in Pasta Making

Join Executive Chef Mark LoRusso and his seasoned team of pasta artisans at Costa di Mare for a hands-on lesson in making fresh pasta from scratch. The intimate class will cover kneading, rolling, cutting and filling favorites like Ravioli, Garganelli and herbed Tagliatelle. Following the demo, guests' creations will then be cooked up and served as a sumptuous lunch. The class begins at 12 p.m. at Costa di Mare; \$150 per person.

Friday, July 27: Sushi + Summer Cocktails

While cocktails may not be the go-to for sushi beverage pairings, Wynn's Assistant Director of Beverage Development Andrew Pollard introduces participants to creating light and delicious cocktails without overpowering the delicate flavors and textures of sushi. While sharing his professional tips and techniques, Andrea's master sushi chefs will provide savory bites to sample throughout this interactive demonstration. The demo begins at 3 p.m. at Andrea's; \$150 per person. Participants must be 21 or older to attend.

Thursday, August 2: Mastering Ice Cream & Frozen Desserts

Guests are invited to cool off this summer with an exclusive class dedicated to making ice cream and frozen treats. Executive Pastry Chef Patrice Caillot takes participants behind the scenes into his pastry shop for an interactive demonstration on how to make luscious bases for ice creams and frozen yogurts, creative mix-ins and easy to make frozen treats that you can master at home. The workshop takes place inside Wynn Pastry Shop at 2 p.m.; \$125 per person.

Thursday, August 9: Master Cake Decorating

Wynn's Master Cake Artist Flora Aghababyan opens the doors to her pastry shop to share her expert techniques and secrets for making her award-winning celebration cakes. Winner of Food Network's Cake Challenge, Flora has designed custom masterpieces for countless Wynn guests and celebrities. From the basics, including fondant and piping to working with molding chocolate and sugar décor, Flora will share tips and techniques for creating stunning cakes at home. Held inside the pastry kitchen at Wynn, the class begins at 2 p.m.; \$175 per person.

Friday, August 17: Sommelier for a Day

Mark Thomas, Wynn's executive director of wine, invites guests to step into the role of a sommelier and collaborate with him on his newest selection of globally inspired wines, debuting across the resort this summer. The spirited discussion and tasting will focus on diverse growing regions, wine styles and pairing versatility, followed by a blind tasting of select wines. Participants will assist in choosing two of the actual wines that make the list. Located inside Lakeside's private dining room, the master class begins at 3 p.m.; \$175 per person. Participants must be 21 or older to attend.

Thursday, September 20: Taste of Crossroads (Vegan Cooking)

Celebrity chef Tal Ronnen joins SW and Lakeside Executive Chef David Walzog for a rare, hands-on cooking demo, highlighting some of the most popular plant-based recipes from Chef Ronnen's best-selling cookbook, Crossroads, as well as Walzog's award-winning restaurants. Sharing the philosophy behind a plant-based pantry and kitchen, the master class demonstrates techniques for imparting uncanny protein-like flavors and creating innovative meatless cuisine. Held at Lakeside at 12 p.m., the class includes a casual lunch and an autographed copy of Crossroads; \$150 per person.

Saturday, September 22: Bourbon Lover's Master Class

Just in time to salute National Bourbon Month, renowned spirits authority Bobby "G" Gleason will join Wynn's Assistant Director of Beverage Development Andrew Pollard to lead an exclusive tasting and immersion into the world of premium bourbons. In addition to providing an overview of the bourbon distilling process, Bobby "G" will share some of his favorite bourbon cocktail recipes, matched perfectly to a variety of snacks. The workshop begins at 2 p.m. at Sinatra; \$150 per person. Participants must be 21 years or older to attend.

Thursday, September 27: Dumpling Master Class

Master Dim Sum Chef Sandy Shi joins Executive Chef Chen Wei Chan of Red 8 at Wynn for an encore of their popular dim sum workshop. From wontons and wrappers to fillings and dipping sauces, this interactive demonstration will include a wealth of knowledge on making professional Chinese dumplings and precision methods for pan frying them to crispy perfection. Held inside Andrea's at 12 p.m., participants will enjoy a casual dim sum lunch following the demo; \$175 per person.

Saturday, October 6: Frank & Jack Together Again

Sinatra fans know the legendary singer always had a glass of Jack Daniel's whiskey on stage with him – three rocks of ice, two fingers of Jack and a splash of water. Join Wynn's resort mixologist Andrew Pollard as he demonstrates and serves a number of inventive cocktails made using Frank's favorite spirit. Sinatra Executive Chef Luke Palladino will complement the drinks with a number of savory small bites. The master class is hosted at Sinatra at 2 p.m.; \$150 per person. Participants must be 21 or older to attend.

Saturday, October 13: From Naples with Love (Cooking Enzo's Favorite Family Dishes)

Naples-born Enzo Febraro of Allegro learned to cook with his mother and grandmother since he was a young boy admiring traditional Italian cooking at home. Now, he welcomes guests as family into his own kitchen at Allegro for a lively cooking demonstration and sampling of his favorite memories that turned into recipes. Followed by a casual family-style lunch, the master class begins at 12 p.m. at Allegro; \$175 per person.

Thursday, October 18: Florist for a Day

From concept to finished masterpieces, participants will become part of the team that creates the gorgeous floral displays found throughout the five-star resort. Join Floral Manager Evelyn Herrera for a guided tour of the floral studio, while Floral Designer Camille Lopez shares pro tips on bringing bouquets to life and maintaining them in your own home. Guests will sip champagne and enjoy small treats while creating arrangements to take home. The master class is held inside Wynn's Floral Studio and begins at 10 a.m.; \$175 per person.

Friday, November 9: Gin + Blossoms – The Glory of Gin Cocktails

From gimlets and punches to smashes and martinis, Wynn mixologist Andrew Pollard considers gin as perhaps the most versatile clear spirit on your bar. Demonstrating how to make several of the most popular gin cocktails at Jardin restaurant, Pollard introduces cocktail aficionados to the spirit's herbal and refreshing flavors, while Executive Chef Joseph Zanelli prepares a host of small bites that perfectly complement these uplifting libations. The master class begins at 3 p.m. at Jardin; \$175 per person.

Thursday, December 13: Cocktails + Cookies

This holiday season, Wynn's Assistant Director of Beverage Development Andrew Pollard mixes up an array of celebratory holiday cocktails, while pastry chefs Maria Mac of Costa di Mare and Andy Jin of Lakeside put their own whimsical spin on cookies – both savory and sweet. Taking place at 3 p.m. at Lakeside, this hands-on master class includes cocktail and cookie demos, samples and recipe cards; \$150 per person.

Saturday, December 15: Treat Trimming Master Class (Edible Ornaments)

Executive Pastry Chef Patrice Caillot guides guests in the art of edible ornaments with a hands-on tutorial to create holiday décor that tastes as good as it looks. Participants will learn techniques and professional tips in achieving perfect edible décor – from crunchy holiday chocolate trees to gingerbread ornaments – while sipping on artisanal hot chocolate. Beginning at 2 p.m., the master class is hosted at Lakeside; \$125 per person. Children five and older are welcome to attend.

All ticket prices include tax and gratuities. Tickets can be purchased by contacting the Wynn Las Vegas concierge at (702) 770-7070.

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