



CULINARY

On the Strip and off, the best Las Vegas restaurants are inspiring food-loving tourists and locals to make reservations—and mark their calendars. Within a decade, Las Vegas has redefined the culinary and wine experience by offering the most comprehensive collection of celebrity chefs, world-class restaurants and Master Sommeliers.

For one week each year, more than 100 of Las Vegas' fine dining establishments participate in the city's annual **Restaurant Week**. Working to end hunger in southern Nevada, a portion of all Restaurant Week sales benefit Three Square Food Bank. Participating restaurants offer prix-fixe menus. In addition to the special menus, many of the city's resorts offer Restaurant Week diners a chance to extend their experience beyond world-class cuisine by coupling their stay with one-of-a-kind entertainment, spa and overnight packages.

Las Vegas continues to be recognized year after year for its quality restaurants and wine scene. In 2022, four restaurants in Las Vegas were among the very few to earn the prestigious AAA Five Diamond Award, including **Restaurant Guy Savoy** at Caesars Palace (since 2008), **Joël Robuchon** at MGM Grand Hotel & Casino (since 2006), and **Picasso** (since 2001) and **Le Cirque** (since 2003) at Bellagio Resort & Casino. Representing the upper echelon of the hospitality industry, AAA Five Diamond Award winners make up less than one-half percent of nearly 32,000 AAA-approved properties throughout the United States, Canada, Mexico and the Caribbean. Additionally, Las Vegas is home to 17 AAA Four Diamond Award winners and those restaurants can be found throughout the Strip.

COMING SOON

Caesars Palace will soon debut a new restaurant concept, **Stanton Social Prime**, with Tao Group Hospitality and celebrity chef Chris Santos. A spin-off of the New York City staple Stanton Social, it will open in a space adjacent to the hotel's OMNIA Nightclub.

Fremont Hotel and Casino will open its all-new **Food Hall** this December, bringing six national, regional and local casual dining brands together in a new dining destination in downtown Las Vegas. The 13,150-square-foot space will be home to burger joint **Steak 'n Shake**; chicken tender spot **Huey Magoo's**; rotisserie eatery **Roli Roti**; breakfast, brunch and lunch joint **CRAFTkitchen**; Asian-inspired eatery **Tomo Noodles** and coffee and donut chain **DUNKIN'**.

Celebrated Israeli chef Eyal Shani will soon bring a new outpost of his successful **HaSalon** concept to **The Venetian Resort Las Vegas**. Opening in early 2023, the hit dining sensation—with locations across the globe—will celebrate the riches of the Mediterranean with fresh, seasonal ingredients. The space itself will feature an interactive open kitchen and a unique and jubilant dining experience.

Cameron Mitchell Restaurants will open its first Las Vegas restaurant, the 18th location of **Ocean Prime**, at **63**, an upcoming retail and restaurant complex located on the corner of Las Vegas Boulevard and Harmon Avenue, in spring 2023. Ocean Prime Las Vegas will span over 14,500 square feet and offer spectacular views of the Las Vegas Strip, in addition to its acclaimed menu of quality seafood and steaks. The space will include outdoor patio seating, while the interior will feature earthy hues mixed with deep blue shades reminiscent of water, adding to its land-meets-sea atmosphere.

Country music superstar Blake Shelton will partner with Ryman Hospitality Properties to bring a new **Ole Red** location to Las Vegas, which is expected to open sometime in 2023. The bar, restaurant and live music venue, which will be the largest of the brand's locations at 27,000 square feet, will be located at The Grand Bazaar Shops at **Horseshoe Las Vegas**.

Wynn Las Vegas has announced a partnership with James Beard Foundation award-winning chef **Alon Shaya** and restaurateur **Emily Shaya** of Pomegranate Hospitality, with a new restaurant debuting at Wynn Las Vegas in winter 2023. The new restaurant, Pomegranate Hospitality's first footprint in Las Vegas, will feature modern Mediterranean cuisine with Middle Eastern influences.

Corner Bar Management will soon introduce **La Mona Rosa**, a new Downtown Las Vegas dining destination, in the space formerly occupied by Morton Restaurant Group's La Comida. The creators behind downtown Las Vegas' Commonwealth, Lucky Day and Cheapshot will maintain the former restaurant's Mexico City-inspired design and the utilize original bones of the space. Executive Chefs Daniel Arias and Isidro Marquez-Castillo will curate the new concept's menu, which will celebrate Mexico's diverse regions through traditional dishes that will be complemented by craft cocktails. The 3,500-square-foot space features an open kitchen and a stage for a range of live entertainment and nightlife experiences.

WHAT'S NEW

As the dining scene constantly evolves in Las Vegas, new restaurants continue to open nearly every month and offer unique experiences for repeat visitors. Some of the many exciting restaurant openings include the following:

Clique Hospitality brings together exceptional global cuisine through a collection of highly sought-after imports and only-in-Las Vegas destinations with **Proper Eats**, an elevated food hall at **ARIA Resort & Casino**. The space serves eclectic cocktails and cuisine from 12 concepts across 24,000 square feet. Set to the stunning architectural design of Alessandro Munge, Proper Eats is housed on the second-level promenade of the resort. Concepts include the first **Wexler's Deli** outside of Los Angeles; London's famous **Seoul Bird**; Clique's newest concept, **Temaki**; Portland, Oregon favorite, **Shalom Y'all**; Steve Aoki's **Pizzaoki**; **Lola's Burgers**; Japanese eatery **Laughing Buddha**; coffee shop **Easy Donuts**; and craft-cocktail spot **Proper Bar**.

Toca Madera Las Vegas, a modern Mexican steakhouse, is now open in the courtyard between **ARIA Resort & Casino** and **The Shops at Crystals**. A unique and immersive dining experience helmed by Noble33 co-founders Tosh Berman and Mikey Tanha, the restaurant's third location features 220 seats with a spacious lounge and speakeasy. Highlighting nightly entertainment and upscale dining, its menu includes inventive takes on Mexican classics and a raw bar in addition to quality cuts. Diners also can enjoy brand-new offerings created by Noble

33 Corporate Executive Chef AJ McCloud, including the A5 Wagyu Tacos.

Jack Binion's Steak is now open at **Horseshoe Las Vegas**. Named for the Vegas icon and gaming legend, the new space is part of the former Bally's transformation to the Horseshoe and honors the rich history behind the Binion and Horseshoe brands. The space features warm wood interiors accented by neutral tones, polished stainless steel and rich leathers, while vintage Vegas photographs adorn its walls. The restaurant offers prime cuts, updated takes on traditional steakhouse fare and a creative craft cocktail menu of classic recipes with modern twists.

Dominique Ansel debuted his eponymous Las Vegas restaurant at **Caesars Palace**. The James Beard Award-winning chef brings his signature creations to the Strip, including his iconic Cronut® pastry, the best-selling DKA (Dominique's Kouign Amann), freshly baked French viennoiserie and the new "Lucky 7" collection – a curated assortment of pastries exclusive to Caesars Palace.

RPM Italian, a concept from celebrity couple Giuliana and Bill Rancic, has opened at the **Forum Shops at Caesars Palace**. The Las Vegas location, which marks the sixth restaurant in the RPM culinary collection, features a sleek and modern design, with an open kitchen lining the main dining room and a lounge space reminiscent of an Italian garden. The menu, inspired by Giuliana's mother's recipes, includes house-made pasta dishes, pizzettes, steaks, chops, salads, antipasti and much more. The space also features an extensive wine list focusing on the best of Italy and the American West Coast, with an emphasis on Italy's greatest vineyards.

SOL Mexican Cocina is now open at **The Forum Shops at Caesars Palace**. A concept from Xperience Restaurant Group, the location is the first in Las Vegas for the Baja, California-inspired chain. Spanning over 11,000 square feet, its 305-seat dining room is primed for festive gatherings and special events. SOL's eclectic menu of Baja-style dishes features highlights such as Grilled Street Corn and Taco Vampiro, with a beverage list that includes hand-muddled drinks and specialty margaritas. The space also offers a weekend brunch, happy hour, and Taco + Tequila Tuesdays.

Bacon Nation, an all-bacon-inspired restaurant on the resort's second-level casino, is now open at **The D Las Vegas**. The new concept from Downtown Hospitality Group is open 24 hours and features 14 variations of house-cured bacon with flavors including lemon pepper, brown sugar, teriyaki, Cajun, jalapeño, buffalo, salt and vinegar, applewood bourbon, truffle and chocolate-dipped. Chef Josh Green is at the helm of the restaurant, with menu highlights including bacon flights and boozy milkshakes. The 120-seat space features an open kitchen, brick walls, rich woods and marble accents, as well as a private dining space for craft beer experiences.

Celebrity chef Gordon Ramsay opened his sixth Las Vegas restaurant, **Ramsay's Kitchen**, at **Harrah's Las Vegas** in fall 2022. The new concept offers a glimpse into the chef's personal kitchen and takes guests on a culinary journey inspired by his travels around the world. The menu offers a mix of original specialties infused with Vegas flair, specifically curated for the Entertainment Capital of the World.

The second iteration of acclaimed chef Marc Vetri's beloved restaurant, **Vetri Cucina** is now open at **Palms Casino Resort**. The intimate space features only 75 seats and the chef's award-winning Italian cuisine. Inspired by classic recipes and the culinary team's research and travels,

the à la carte menu includes dishes such as foie gras pastrami with toasted brioche and mostarda, spinach gnocchi with ricotta salata and brown butter, and smoked baby goat with fresh milled polenta and jus. An extensive wine, beer and cocktail program complements the delightful fare.

Global lifestyle icon Martha Stewart opened her first-ever restaurant at **Paris Las Vegas** in late summer 2022. A partnership with the media mogul, Marquee Brands, and Caesars Entertainment, **The Bedford by Martha Stewart** serves dinner and weekend brunch, sourcing seasonal and high-quality ingredients from local purveyors. The restaurant, which seats 194, features decor inspired by Martha Stewart's country farmhouse in Bedford, New York.

The newest location of **Lotus of Siam** is now open at **Red Rock Casino Resort & Spa**. This is the third iteration of the Las Vegas favorite from James Beard Award-winning Chef Saipin Chutima, who has crafted a menu from century-old family recipes highlighted by a distinct and hearty trifecta of spices, herbs and flavors. The new location's menu largely remains the same, including signature dishes like the crispy duck Khao Soi, garlic prawns, Thai-style stews and coconut-less curries. Along with the familiar menu, the restaurant also features the extensive award-winning wine list curated by Bill Chutima and exceptional cocktail offerings from Kenny Okada. Open for dinner and weekend lunch, the restaurant also features a bimonthly Saturday Champagne Brunch complete with a DJ and decadent offerings exclusive to the Red Rock location.

The highly anticipated **Crossroads Kitchen** and **CB | Crossroads Burgers**, helmed by acclaimed plant-based chef Tal Ronnen, is now open at **Resorts World Las Vegas**. Crossroads Kitchen, a plant-based fine dining restaurant, mirrors its original location in Southern California, while CB | Crossroads Burgers, a brand-new fast-casual plant-based concept, brings a new, deluxe dining experience to the resort. Dishes at Crossroads Kitchen include Figs & Feta, Fettucine & Truffles, and Citrus Berry Verine, while CB | Crossroads Burgers features plant-based sausages, burgers, chicken nuggets and more.

SAHARA Las Vegas has added **Balla**, a new Italian concept from James Beard Award-winning chef Shawn McClain. The restaurant features seasonal Italian cuisine representing several regions, with signature dishes including aperitivos, handmade pastas, Roman pizzas, and rustic fire-roasted meats and fish. The space offers a Euro-centric and eclectic wine list, unique cocktails and playful desserts featuring espresso liqueurs. The restaurant design features a live-action kitchen complete with a pasta-making window and a takeaway deli.

The rooftop **BrewDog Las Vegas** brewery is now open at the **Showcase Mall** on Las Vegas Blvd. Located on the mall's third and fourth floors, visitors will enjoy 360-degree views of The Strip, a menu with Vegas-exclusive bites, 96 taps featuring BrewDog brews, local favorites and non-alcoholic options, retro arcade games and more. As the name suggests, BrewDog is dog-friendly, complete with K9 hydration stations and treats for furry friends.

The STRAT Hotel, Casino & SkyPod recently opened **Chī Asian Kitchen**. The new concept serves an array of authentic and reimagined Chinese and Asian dishes, including Chinese curry puffs, salt and pepper calamari, potstickers, noodles and more. Reminiscent of a bustling Chinese alley restaurant, the interior features street-inspired décor and unique design touches.

Social darts pub **Flight Club Las Vegas** is now open at **Grand Canal Shoppes at The Venetian Resort Las Vegas**. The space brings a show-stopping environment featuring a unique design, 20 oches, dynamic dining options and more. Boasting over 16,000 square feet,

Flight Club Las Vegas showcases its heritage with a vibrant and captivating design, reminiscent of British pubs and fairgrounds with a modern twist.

Celebrated Israeli chef Eyal Shani made his Las Vegas debut at **The Venetian Resort Las Vegas** with **Miznon**, an already successful concept featuring Israeli street-food favorites. The sixth U.S. outpost, the restaurant is the first on the West Coast.

NOTABLE RESTAURANTS AS OF LATE

The Mayfair Supper Club, an old-school supper club-style eatery at **Bellagio Resort & Casino**, is inspired by top supper clubs in London and around the world. The Mayfair offers dinner-and-a-show done Vegas style, with contemporary American cuisine and live performances by No Ceilings Entertainment. Overlooking the iconic Fountains of Bellagio, guests can check out the entertainment on the patio, in the lounge or the bar inside the dining room.

Wolfgang Puck's reimagined **Spago** at **Bellagio Resort & Casino** is a legendary flagship restaurant offering an elevated experience. The new space features the chef's signature dishes and an open-air patio with prime views of the iconic Fountains of Bellagio.

Spiegelworld, the audacious entertainment trailblazer behind the smash shows *OPIUM*, *Absinthe* and *Atomic Saloon Show*, presents its first-ever fully integrated dining and cocktail concept, **Superfrico**, at **The Cosmopolitan of Las Vegas**. The all-night establishment promises to break down the walls between fine dining and the anything-goes spontaneity that Las Vegas visitors crave.

Esther's Kitchen in Downtown Las Vegas showcases a menu of seasonal Italian soul food. It is the creation of Las Vegas native and Culinary Institute of America graduate James Trees, who worked at Aqua, Bradley Ogden, Alex and Alize before spending a decade in California, New York, Florida and elsewhere.

Peyote at **Fergusons Downtown** is the latest concept from Corner Bar Management, the firm behind downtown Las Vegas hot spots Park on Fremont and Commonwealth. Peyote serves from-scratch seasonal new American cuisine and craft cocktails for brunch and dinner. The bistro, located at 1028 Fremont St., features an industrial design with neon and fresh flower accents, as well as an expansive desert patio complete with a communal fire pit.

Vegas Test Kitchen at **Fergusons Downtown** was designed to be a creative outlet for the talented chefs in the Las Vegas community. A casual dining experience with a full bar, the space offers a variety of cuisines weekly from celebrated chefs testing new concepts.

Bugsy & Meyer's Steakhouse at **Flamingo Las Vegas** transports guests back to the resort's vintage roots while serving a fresh and intriguing steakhouse experience. The restaurant's name is a nod to Benjamin "Bugsy" Siegel and business partner Meyer Lansky, who famously opened the Flamingo Las Vegas back in 1946 with the intention of bringing Hollywood glam to the desert. Immersed in the retro experience from the moment they arrive, visitors enter through the restaurant's bakery façade and past a kitchen with a dry-aged meat cooler, giving the illusion of discreetly entering through the back as many did decades ago. Visitors can also venture into its luxurious speakeasy and private bar lounge, known as The Count Room.

Walk-On's Sports Bistreaux recently opened its first West Coast location at **Harrah's Las Vegas**. Based in Baton Rouge and found throughout the southeastern United States, the sports dining experience features a Louisiana-inspired menu and a casual and fun atmosphere.

Nellie's Southern Kitchen is now open at **MGM Grand Hotel & Casino**. Owned by the Jonas family (of the famed Jonas Brothers), the restaurant is the second location of the brand that first opened in Belmont, North Carolina. With weathered barnwood, white shiplap cottage walls and handmade furnishings, the space evokes the charm of small-town North Carolina, while the menu features Southern classics and fun takes on comfort-food favorites.

Tacos & Tequila has returned to the Las Vegas dining landscape at **Palace Station Hotel & Casino**. A Strip-side favorite for years with its location at Luxor Resort & Casino, the revived cantina and restaurant features a menu of Mexican favorites and a lineup of creative margaritas.

Palms Casino Resort Las Vegas has turned the heat back up. After more than a two-year hiatus, the incredible line-up of dining destinations at Palms is now welcoming guests back to dine in spectacular Las Vegas fashion. From prime steaks and vintage wines to enticing dim sum, mouth-watering barbeque and famed noodle dishes, Palms is an established dining powerhouse in Las Vegas and returned with its signature restaurants, including **Mabel's BBQ by Chef Michael Symon**, **Scotch 80 Prime**, **Tim Ho Wan**, **Send Noodles**, **A.Y.C.E. Buffet**, **Serrano Vista Café**, **Palms Pizza**, and the **Pool Café**.

The second **Nobu** restaurant location on the Las Vegas Strip is now open at **Paris Las Vegas**. A partnership between Nobu Restaurants and Caesars Entertainment, the restaurant features world-renowned Chef Nobu Matsuhisa's signature New Style Japanese cuisine. An intimate space with 140 seats and natural wood design elements, Nobu at Paris Las Vegas offers a variety of fresh fish and seafood in the form of nigiri and sashimi, from salmon and toro to jumbo clam and sea urchin. Guests can also enjoy favorites including Yellow Tail Sashimi with Jalapeno, Black Cod Dry Miso and Wagyu Tacos. Nobu at Paris Las Vegas offers vegan, vegetarian and gluten free dishes as well.

Restaurateur, television star and philanthropist **Lisa Vanderpump** brings her signature stunning and innovative design aesthetic to **Paris Las Vegas** for her second Las Vegas venue, **Vanderpump à Paris**. The space features delectable dishes, whimsical and unique cocktails, and a lush, elaborate atmosphere with eclectic, Parisian-inspired design details.

Toscana Ristorante & Bar is now open at **Eataly at Park MGM**. Nestled within Eataly's marketplace, the concept is defined by classic Tuscan cuisine, an expertly curated wine list, and an inventive cocktail program.

Osteria Fiorella is Marc Vetri's latest pop-up turned permanent restaurant at **Red Rock Casino Resort & Spa**. Serving rustic Italian, the restaurant offers a robust casual menu featuring antipasti and salads, pizzas made in the wood-burning oven, daily hand-made pastas, meat and fish cooked to perfection and a selection of authentic desserts.

Resorts World Las Vegas, the latest resort to open on the Strip, features a number of signature restaurants including **Genting Palace**, the culinary gem established by Genting Group in 1965 that offers an exquisite menu of authentic Cantonese cuisine, seafood and exceptional dim sum; **Brezza**, an upscale and modern Italian restaurant serving coastal fare that embraces the traditions of Italy and honors the country's vast produce and historic wine regions;

Carversteak, the city's largest luxury steakhouse and the resort's only steak-focused outlet, offers a contemporary take on the classic steakhouse experience; and **Caviar Bar**, a concept from Michelin-starred chef **Shaun Hergatt**, features a focus on fresh seafood selections and an approachable take to world-class caviar.

Noodle Den at **SAHARA Las Vegas** features Chef Guoming "Sam" Xin's popular hand-pulled noodles and dumplings among an array of traditional Northern Chinese dishes. The space also features a demonstration kitchen for guests to see Chef Sam's team creating mouthwatering cuisine.

Chef Brian Howard presents American cuisine in the heart of Chinatown at **Sparrow + Wolf**, where plates are meant to be shared. Offering diners a rich palette of tastes, the restaurant uses high quality meats, locally sourced produce and housemade breads. Sparrow + Wolf also offers special dishes that are featured on a rotating basis.

The popular Greek seafood restaurant, **Estiatorio Milos**, has returned to the destination at **The Venetian Resort Las Vegas**. The restaurant concept by chef and owner Costas Spiliadis brings the finest ingredients, an extensive list of fine wines and a modern aesthetic to the resort. Milos offers fish flown in from the Mediterranean, a new fruit and vegetable market, a raw bar, a yogurt room, and Greek wines, and is open for lunch and dinner in The Venetian's Restaurant Row.

Embracing flavors from all over China, **Mott 32** at **The Venetian Resort Las Vegas** features an expansive menu of Dim Sum, seafood, barbecue, plant-based dishes and more. The restaurant represents modern Hong Kong culture as well as a new chapter of Chinese dining.

Virgin Hotels Las Vegas, one of the latest resorts to open off the Strip, features several unique dining and hospitality experiences. The restaurant collection includes the Las Vegas return of **Olives** by Todd English (originally at Bellagio Las Vegas), bringing a new iteration of the classic; and **Night + Market**, a Los Angeles eatery from chef Kris Yenbamroong, highlighting authentic Thai dishes. Restaurants that returned to the resort from its previous outpost as Hard Rock Hotel & Casino include the original Las Vegas **Nobu** by chef Nobu Matsuhisa and **One Steakhouse** by David and Michael Morton.

We All Scream, an art-filled nightclub and ice creamery, is yet another inventive venue from Corner Bar Management, the creators behind popular destinations Peyote, Park on Fremont and Commonwealth. The Downtown Las Vegas venue, located in the vibrant Fremont Street Entertainment District, features two floors of music, ice cream and more. Each of the venue's three bars serve craft cocktails, where bottle service is also available.

Located adjacent to the renowned Encore Beach Club, **Casa Playa** at **Wynn Las Vegas** features authentic dishes, innovative cocktails, and a lively lounge. The coastal Mexican restaurant is the ultimate destination for those seeking an all-encompassing dining experience boasting an upscale twist on authentic dishes and a buzzy aura in a chic setting.

Visitors also can experience dinner and a show at **Wynn Las Vegas** at **Delilah**, an Art Deco-themed supper club concept from Los Angeles. The restaurant and lounge is decked out in plush seats and dripping chandeliers and serves elevated American fare and enticing bottle service presentations.

CELEBRITY CHEFS

Historically, major hotel-casinos featured "gourmet rooms" to cater to high rollers' tastes. Each restaurant created an ambience designed to transport diners to a world far away from the casino action. However, by the late '90s, high-end eateries became the rage with their appeal extending far beyond high rollers. Las Vegas hotels recruited some of the top chefs in the world to open and run restaurants inside their properties. Today, Las Vegas has the most comprehensive collection of the world's top chefs and television icons. Continuing to satisfy Las Vegas visitors' appetites, they include – in alphabetical order:

- José Andres (Jaleo and China Poblano at The Cosmopolitan of Las Vegas; Bazaar Meat at SAHARA Las Vegas)
- Timon Balloo (SUGARCANE at The Venetian Resort Las Vegas)
- Kim Canteenwalla (Buddy V's Ristorante at The Venetian Resort Las Vegas, Honey Salt at Boca Park)
- Mario Carbone (Carbone at ARIA Resort & Casino and Sadelle's at Bellagio Resort & Casino)
- David Chang (Momofuku and Bang Bar at The Cosmopolitan of Las Vegas and Majordomo at The Venetian Resort Las Vegas)
- Roy Choi (Best Friend at Park MGM)
- Tom Colicchio (Craftsteak at MGM Grand Hotel & Casino and Heritage Steak at The Mirage Hotel & Casino)
- Scott Comings (Freedom Beat at The Downtown Grand Hotel & Casino)
- Giada De Laurentiis (GIADA at The Cromwell and Pronto by Giada at Caesars Palace)
- Tom Douglas (Jeannie's at Nordstrom at Fashion Show Las Vegas)
- Roy Ellamar (Harvest at Bellagio Resort & Casino)
- Todd English (Olives at Virgin Hotels Las Vegas, the Beast at AREA15, The Pepper Club at The ENGLISH Hotel)
- Robert Irvine (Public House at Tropicana Las Vegas)
- Guy Fieri (Guy Fieri's Vegas Kitchen & Bar at The LINQ Hotel & Casino and El Burro Borracho at The Rio All-Suites Hotel & Casino)
- Susan Feniger and Mary Sue Milliken (Border Grill and BBQ Mexicana at Mandalay Bay Resort & Casino)
- Bobby Flay (Amalfi at Caesars Palace; Bobby's Burgers at Caesars Palace, Harrah's Las Vegas and Paris Las Vegas)
- Lorena Garcia (CHICA at The Venetian Resort Las Vegas)
- Devin Hashimoto (Mizumi at Wynn Las Vegas)
- Daniel Humm (NoMad Library at NoMad Las Vegas)
- Hubert Keller (Burger Bar at Mandalay Place)
- Thomas Keller (Bouchon at The Venetian Resort Las Vegas)
- Emeril Lagasse (Emeril's New Orleans Fish House at MGM Grand Hotel & Casino, Delmonico Steakhouse at The Venetian Resort Las Vegas)
- Maurizio Mazzon (Canaletto at The Venetian Resort Las Vegas and Il Fornaio at New York-New York Hotel & Casino)
- Shawn McClain (Libertine Social at Mandalay Bay Resort & Casino; Balla Italian Soul at SAHARA Las Vegas)

- Michael Mina (International Smoke at MGM Grand Hotel & Casino, MICHAEL MINA at Bellagio, STRIPSTEAK at Mandalay Bay Resort & Casino and BARDOT Brasserie at ARIA Resort & Casino)
- Masaharu Morimoto (Morimoto Las Vegas at MGM Grand Hotel & Casino)
- Nobu Matsuhisa (Nobu at Caesars Palace, Paris Las Vegas, and Virgin Hotels Las Vegas)
- Charlie Palmer (Aureole at Mandalay Bay Resort & Casino)
- Wolfgang Puck (Spago at Bellagio Resort & Casino, Wolfgang Puck Players Locker at Downtown Summerlin, Lupo at Mandalay Bay Resort & Casino, Wolfgang Puck Bar & Grill at MGM Grand Hotel & Casino and CUT at The Venetian Resort Las Vegas)
- Chris Santos (Beauty & Essex at The Cosmopolitan of Las Vegas)
- Guy Savoy (Restaurant Guy Savoy and Brioche by Guy Savoy at Caesars Palace)
- Julian Serrano (Picasso and Lago at Bellagio Resort & Casino and Julian Serrano Tapas at ARIA Resort & Casino)
- Martha Stewart (The Bedford by Martha Stewart at Paris Las Vegas)
- Michael Symon (Mabel's BBQ and Sara's at Palms Casino Resort)
- Christina Tosi (Milk Bar at The Cosmopolitan of Las Vegas)
- Gordon Ramsay (Hell's Kitchen and Gordon Ramsay Pub & Grill at Caesars Palace, Ramsay's Kitchen at Harrah's Las Vegas, Gordon Ramsay Fish & Chips at The LINQ Hotel + Experience, Gordon Ramsay Steak at Paris Las Vegas, Gordon Ramsay Burger at Planet Hollywood Resort & Casino)
- Buddy Valastro (Buddy V's and Carlo's Bakery at The Venetian Resort Las Vegas)
- Marc Vetri (Vetri Cucina at Palms Casino Resort, Osteria Fiorella at Red Rock Casino Resort & Spa)
- Jean-Georges Vongerichten (Prime Steakhouse at Bellagio Resort & Casino and Jean Georges Steakhouse at ARIA Resort & Casino)
- Christina Wilson (Gordon Ramsay BurGR at Planet Hollywood Resort & Casino)

For additional information and a complete listing, please visit www.visitlasvegas.com.