

CAESARS PALACE

LAS VEGAS

50 YEARS OF “THE CULINARY EMPIRE”

With a rich history and demonstrated track record of success in bringing “firsts” to the famed Las Vegas Strip, Caesars Palace has been at the forefront of defining the city’s culinary landscape. From bringing the first celebrity chef, Wolfgang Puck, to the destination in 1992, Caesars Palace unquestionably leads the way in making chefs the stars of the Strip.

1992-2000

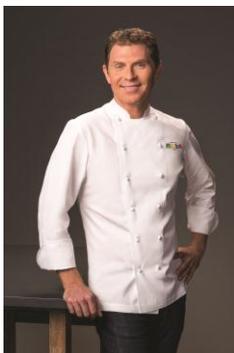
When Wolfgang Puck opened Spago at The Forum Shops at Caesars Palace, he became the first celebrity chef to elevate dining in Las Vegas. This opening cemented Caesars Palace’s history in culinary history as it became the first hotel to change the Las Vegas dining scene from buffet to fine dining.



1992 – Wolfgang Puck became the first celebrity chef to open a restaurant in Las Vegas at The Forum Shops at Caesars Palace. With Spago, Puck set the trend of world-renowned chefs breaking the stereotype of buffets and midnight specials by bringing California cuisine to guests.

2000-2007

After the opening of Spago the Caesars Culinary Empire continued to expand, bringing with it important culinary names like Bobby Flay and Guy Savoy and Frankie Pellegrino, beginning to shape Caesars Palace into the premiere culinary destination it is today.



2004- With numerous Food Network television programs and best-selling cookbooks, noted and widely-popular chef **Bobby Flay** opened his second **Mesa Grill** – the first in the west at Caesars Palace. It has been included in Conde Nast Traveler's Hot 100 Tables list, as well as Bon Appetit's Hottest 50 Restaurants.

2006- The legendary New York City import, **Rao's** opened at Caesars Palace in 2006. A New York institution since 1897, the 12 table restaurant is both one of the oldest and most exclusive eateries in the country. In 2006, Rao's expanded to Las Vegas while preserving the history and ambiance of the original, but with more intimate indoor setting as well as the option to dine outside on the open air patio. Rao's is considered one of the essential restaurants in Las Vegas.

2006- Caesars Palace was the logical choice for Chef Guy Savoy's first and only restaurant in the US, **Restaurant Guy Savoy**. The two Michelin starred restaurant is where fine dining reaches its peak. Designed to emulate dishes from his famed eponymous restaurant in Paris, the Las Vegas restaurant is also home to an intimate Cognac Lounge serving rare and highly sought-after cognacs, and the only Krug Chef's Table in the world. The restaurant has received a multitude of awards and accolades since opening, including multiple *Forbes* Five Star awards, *Wine Spectator's* "Grand Award of Excellence," *Eater Vegas's* "Essential Las Vegas Restaurant," *LA LISTE's* 100 Outstanding Restaurants and "15 Best Restaurants in Las Vegas" by *The Daily Meal*.

2007-2016

As Las Vegas' culinary side began to emerge, even more extraordinary talent was attracted to Caesars Palace. The empire now boasts names like Gordon Ramsay, Nobu Matsuhisa and MR CHOW within its walls.



2007-In 2007, **Francois Payard** chose Caesars Palace in Las Vegas to open his only restaurant in the western United States. Payard has been awarded the honor of "Pastry Chef of the Year" by the James Beard Foundation, Bon Appetit Food & Entertainment awards and by the International Pastry Committee- Beaver Creek. He has also been acknowledged with Wine Spectator's Award of Excellence and the Dom Perignon Award of Excellence.

2013- A masterful collaboration between Caesars Palace, noted chef Nobu Matsuhisa and Nobu Hospitality primary shareholders, actor Robert De Niro and Hollywood film producer Meir Teper, Caesars Palace was selected as the location for the world's first Nobu Hotel and the world's largest **Nobu Restaurant and Lounge** project for its prestige and synonymy with luxury travel in Las Vegas. This marks the first time Chef Nobu has created in-room dining and breakfast items.

2013- International phenomenon and award-winning Chef Gordon Ramsay opened his second restaurant, **Gordon Ramsay Pub & Grill**, in Las Vegas in December 2012 at the same time as his third restaurant GR BurGR, which was a historic feat that had never previously been attempted. Not only was Ramsay inducted into the Culinary Hall of Fame in 2013, but he is also the first Scottish chef to win 3 Michelin stars.

2014- The "Too Hot Tamales" continue to expand their highly successful Border Grill brand with the opening of their second **Border Grill** Las Vegas location at The Forum Shops at Caesars Palace. Five-time cookbook authors and as seen on Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales," Chefs Mary Sue Milliken and Susan Feniger continue to heat up the culinary scene with their ever-evolving Border Grill network, while breaking down barriers for women's advancement in the restaurant industry.

2015-In just four years, Chef Brian Malarkey has created five wildly successful restaurants across the United States, including his newest, **Searsucker Las Vegas** at Caesars Palace. In partnership with Hakkasan Group, Searsucker offers guests a modern twist on classic American dishes as well uniquely crafted cocktails. Malarkey was also the winning judge/mentor on ABC's "The Taste" Season 1 alongside Anthony Bourdain, Nigella Lawson and Ludo Lefebvre. A past Top Chef Finalist (Season 3, Miami), Malarkey has hosted and guest starred in several series on the Food Network, TLC, Travel Channel, Bravo, OWN and more.

2015- Internationally renowned restaurant, **MR CHOW**, made its long-awaited Las Vegas debut at Caesars Palace in December of 2015. The Las Vegas location is the seventh of the luxurious Beijing cuisine eatery, joining the ranks of notable hot spots in Miami, Malibu, New York City, Beverly Hills and the original location in London. From the moment guests arrive, MR CHOW entertains and inspires, from the unparalleled design to the impeccable service to the notable cuisine.

COCKTAIL KINGDOM

In addition to paving the way for the celebrity chef dining experience, Caesars Palace is also a leader in the Las Vegas Mixology scene.



2014- Lobby Bar features expansive lounge seating, enveloping the front-desk reception area to the Palace Court Baccarat tables, and a highly curated beverage menu with classic concoctions and exclusive creations. The extensive cocktail menu offers an eclectic selection of classic libations, contemporary specialties, throwbacks to the Sinatra days and includes a selection of cocktails created by The Modern Mixologist, Tony Abou-Ganim. Developing eight specialty drinks on the menu, he was able to showcase his immaculate talent for mixology with the Cleopatra's Smile, Just for Mary, Monkey Shine, Caesar Ritz, The Wizard and his most famous of them all – the Cable Car. For the refined whiskey palate, Tony created two specialties on the menu exclusive to Caesars Palace, the Tennessee Highball #2 and The Chairman's Manhattan, both made with Jack Daniel's Sinatra Select whiskey.

2015- Vista Cocktail Lounge is an upscale, interactive cocktail experience. The experiential cocktail bar and lounge creates a cozy, yet still modern atmosphere combining immersive and hi-tech offerings alongside custom-crafted cocktails for patrons from around the globe. Guests can enjoy a selection of infused drinks including the Pineapple Mule, shareable punchbowl creations, seasonal sangrias, craft beers, wines-by-the-glass or VISTA's specialty cocktails.

2015- Designed by the award-winning architecture and design firm Rockwell Group, and executed by Bergman, Walls & Associates, **Montecristo Cigar Bar** pairs notable cigar offerings with fine whiskeys, small bites and more, in a contemporary, organic 4,000 sq ft environment. The retail shop and humidor are comprised of two intersecting circles with custom curved glass walls and shelving. In the retail shop, floating wood and glass jewel cases create an elegant display for the cigars. Top-of-the-line accessories will also be available for purchase, including S.T. Dupont. The spacious 400 sq ft humidor can store up to 1,000 cigars in a climate controlled environment, one of the largest in the city. The transparent walls visually connect the shop and humidor with the bar/lounge, highlighting the relationship between the three areas.

PRESENT DAY

