



This four-day event will showcase a stellar lineup of world-class chefs and feature one-of-a-kind experiences, all set against the exciting backdrop of Las Vegas.

To purchase tickets, or to speak to a representative, call 1-888-936-6366. Or you may purchase tickets online at [www.vegasuncorked.com](http://www.vegasuncorked.com).

Thursday, May 7, 2009

**Masters' Series Dinner: Payard Pâtisserie & Bistro Caesars Palace**

Payard Pâtisserie & Bistro Caesars Palace / Caesars Palace

Reception 7:00 p.m., Dinner 8:00 p.m. – 10:00 p.m.

Ticket: \$150

Chef and owner François Payard is joined by a *Bon Appétit* special correspondent Alan Richman for a delicious and intimate evening of great wine, food and conversation. Enjoy the featured fine brands of Southern Wine & Spirits of Nevada's portfolio.

**Masters' Series Dinner: Mesa Grill Caesars Palace – SOLD OUT**

Mesa Grill Caesars Palace / Caesars Palace

Reception 7:00 p.m., Dinner 8:00 p.m. – 10:00 p.m.

Ticket: \$150

Join chefs Bobby Flay and Paul Del Favero for dinner as Vegas Uncork'd presents the bold flavors of Southwestern cooking at its sophisticated best at Mesa Grill. Start your experience with the fine tequilas of Patrón Spirits and continue with the fine wines of Columbia Crest paired with each course. With insight from Bon Appétit wine and spirits consultant Steve Olson. Hosted by Bon Appétit restaurant editor Andrew Knowlton.

**Masters' Series Dinner: Rao's Caesars Palace**

Rao's Caesars Palace / Caesars Palace

Reception 7:00 p.m., Dinner 8:00 p.m. – 10:00 p.m.

Ticket: \$150

Carla Pellegrino and Frank Pellegrino Jr. welcome *Bon Appétit* executive chef Cat Cora and guests to this multi-course extravaganza featuring Rao's signature dishes served family-style. Each course will be paired with the fine wines of Antinori.

### **Masters' Series Dinner: Bradley Ogden Caesars Palace – SOLD OUT**

Bradley Ogden Caesars Palace / Caesars Palace  
Reception 7:00 p.m., Dinner 8:00 p.m. – 10:00 p.m.  
Ticket: \$150

Celebrated chef and restaurateur Bradley Ogden welcomes special celebrity guest Kyle MacLachlan and Pursued by Bear wine. "Enjoy the grand menu paired with the single vineyard wines of Laetitia Vineyard & Winery to complete the evening." Hosted by Bon Appétit features editor Hugh Garvey to an evening of wine and food.

### **Masters' Series Dinner: Restaurant Guy Savoy Caesars Palace**

Restaurant Guy Savoy Caesars Palace / Caesars Palace  
Seatings: 7:00 p.m.; 7:15 p.m.; 7:30 p.m.; 7:45 p.m.  
Ticket: \$275

Enjoy an exclusive 7-course dinner with renowned chef and restaurateur Guy Savoy and Bon Appétit editor-in-chief Barbara Fairchild. "The exclusive dinner menu will be eloquently paired with wines from the Moët Hennessy portfolio." All guests will be treated to "Krug" champagne and hors d'oeuvres in the Bubble Bar prior to being seated.

### **Theater in the Kitchen**

L'Atelier de Joël Robuchon / MGM Grand  
11:30 p.m. – 1:30 a.m.  
Ticket: \$95.00

Experience the cuisine of "Chef of The Century," Joël Robuchon, and the magic of the artist's studio (L'Atelier de Joël Robuchon) amid an exclusive performance from MGM Grand's KÅ by Cirque du Soleil. Enjoy the featured fine brands of Southern Wine & Spirits of Nevada's portfolio. Join Bon Appétit editor-in-chief Barbara Fairchild for this unique after-hours extravaganza and receive a signed copy of Joël Robuchon's cookbook, The Complete Robuchon.

### **Chefs for Three Square**

Pure Nightclub / Caesars Palace  
10:00 p.m. - 1:00 a.m.  
Ticket: \$75

Description: Party for a good cause! Bon Appétit editor-in-chief Barbara Fairchild will host this late-night fundraiser for Three Square, a Southern Nevada hunger relief and food distribution non-profit organization, at PURE, Vegas' hottest night spot. Enjoy the view from the PURE balcony overlooking the Strip and rub shoulders with the weekend's celebrity chefs including Bobby Flay, Cat Cora, and more!

Friday, May 8, 2009

**Culinary Conversations: French Connection**

Bellagio

10:30 a.m. – 11:30 a.m.

Ticket: \$40

A lineup of some of the most legendary French toques in the world, including Daniel Boulud, Alain Ducasse, François Payard, Guy Savoy and David Werly, offer a window into why Vegas has the hottest French chefs in its kitchens. *Bon Appétit* editor-in-chief Barbara Fairchild will host the discussion along with special correspondent Alan Richman and Las Vegas restaurant expert John Curtas. Guests will be encouraged to ask questions and meet the chefs one-on-one, plus enjoy a delicious signature bite will be provided by Le Cirque's executive chef, David Werly.

**Culinary Workshop: The Kouza of Sushi**

Shibuya / MGM Grand

11:30 a.m. – 12:30 p.m.

Ticket: \$65

Get hands-on instruction in the art of sushi from master sushi chef Yoshinori Nakazawa and enjoy rare sakes from Nevada's largest sake list at Shibuya. "The premium sakes of Banzai Beverage will be prominently presented by renowned Brew Masters of Japan." Each guest will receive a sushi-making kit with a manual. The workshop will be followed by a traditional Japanese lunch. Hosted by *Bon Appétit* restaurant editor Andrew Knowlton.

**Culinary Workshop: A Passion for Pasta**

FIAMMA Trattoria & Bar / MGM Grand

1:30 p.m. – 2:30 p.m.

Ticket: \$55

Learn how to prepare and cook fresh pastas with Chef Carlos Buscaglia of FIAMMA. Enjoy Italian wines of Southern Wine & Spirits of Nevada's portfolio. Hosted by *Bon Appétit* features editor Hugh Garvey.

**Culinary Revelations: Indulging the Senses**

Tuscany Kitchen / Bellagio

1:30 p.m. – 2:30 p.m.

Ticket: \$65

Executive Chef Martin Heierling works his culinary magic and reveals practical and valuable every day tricks of the trade. You'll decrease the amount of trips to the market and minimize the amount of your time spent cooking. Get ready to impress your guests with these unique recipes and techniques! Hosted by *Bon Appétit* restaurant editor Andrew Knowlton.

**Culinary Revelations: Sweet Classics Gone Contemporary**

Tuscany Kitchen / Bellagio

3:00 p.m. – 4:00 p.m.

Ticket: \$65

Pastry chefs Sarah Kosikowski (Michael Mina) and Robin Swenson (Olives) take a new look at traditional dessert recipes in this fun and informative live cooking demonstration. Each guest will get a taste of this sweet sensation. Hosted by *Bon Appétit* features editor Hugh Garvey.

### **Cocktails and Cuisine**

Brahms Ballroom at Encore / Wynn Resorts

3:00 p.m. – 5:00 p.m.

Ticket: \$125

Shake, shake, shake to Latin beats as you mix some of the hottest Latin libations. *Bon Appetit* wine and spirits consultant Steve Olson will be your guide on this interactive cocktail tour of Cuba, Peru and Brazil, while Wynn Resort's renowned mixologist Patricia Richards, celebrity mixologist Tony Abou-Ganim, and Southern Wine & Spirits mixologist Francesco Lafranconi teach you how to shake it like a pro! Wynn chef James Benson will turn up the heat as he prepares the perfect signature bites to round out this delicious immersion experience.

### **Wine Immersion Experience: Taste Wine Like a Master Sommelier**

Tuscany Kitchen / Bellagio

4:30 p.m. – 5:30 p.m.

Ticket: \$65

There are only 100 Master Sommeliers in the country. And a record three are at Bellagio. This achievement involves a rigorous Master Sommelier exam composed of Wine Theory, Service and of course, Blind Tasting. You will sip on unique selections from around the world featured by Southern Wine & Spirits of Nevada. Jason Smith – Bellagio Director of Wine and Master Sommelier – will guide you through a behind-the-scenes look at the methodology and rationale behind blind tasting. Hosted by *Bon Appétit* features editor Hugh Garvey.

### **Grand Tasting**

Pool Deck / Caesars Palace

7:00 p.m. – 10:00 p.m.

#### **Celebrity Chef Book Signings**

Presented by Barnes & Noble

8:00 p.m. – 10:00 p.m.

Ticket: \$150 advance, \$175 at the door (based on availability)

Nowhere else can you experience the exciting Las Vegas food-and-wine scene all in one place, in one night! Savor the signature dishes from Las Vegas' top chefs and sample from the world-renowned makers of wines and spirits of the Southern Wine & Spirits of Nevada portfolio. Booking signings by Barbara Fairchild, David Burke, Daniel Boulud, Cat Cora, Tom Colicchio, David Foster, Jean Joho, Hubert Keller, Mary Sue Milliken, Rick Moonen, François Payard, and Richard Sandoval.

### **Celebrity Chef Blackjack Tournament**

Encore Pool Deck and XS / Encore/Wynn Resorts

Registration 10:00 p.m., Tournament 11:00 p.m.

Tickets: \$350 each; Spectators: \$100 each

Inspired by St. Tropez and the sizzling nightlife scene found in the South of France, Encore's European pool and patio provides the sultry setting for a celebrity chef blackjack tournament. Compete beside your favorite celebrity chefs, including Daniel Boulud, Bobby Flay, and Joël Robuchon, to win cash prizes that total \$10,000. Prefer to observe rather than play? Come as a spectator to root for your favorite chef and enjoy a full premium open bar featuring Patrón Spirits and the fine brands of Southern Wine & Spirits of Nevada. After the tournament, everyone will receive access to XS, Encore's hot new nightclub where too much is never enough. Check-in will begin at 10:00 pm; Tournament to start promptly at 11:00 pm.

Saturday, May 9, 2009

### **Culinary Conversations: Farm to Table**

Bellagio

10:30 a.m. – 11:30 a.m.

Ticket: \$40

Paul Bartolotta, Rick Moonen and Bradley Ogden will discuss supporting local farmers and producers, and the art of sourcing the freshest ingredients. Barbara Fairchild will host THE discussion along with restaurant editor Andrew Knowlton and Las Vegas restaurant expert John Curtas. A delicious signature bite will be provided by Bellagio's executive chef, Edmund Wong. Don't miss this backstage access to some great names in the business; there are just a few tickets left!

### **Ultimate All-Star Interactive Luncheon**

Chopin Ballroom at Encore / Wynn Resorts

Noon – 2:30 p.m.

Ticket: \$175

Put on your apron and get cooking with an all-star lineup of Wynn Las Vegas and Encore Las Vegas chefs at this incredible interactive luncheon. You'll assist in preparing your delicious meal with firsthand instruction from acclaimed chefs Paul Bartolotta, Daniel Boulud, Marc Poidevin and Alex Stratta. Then, sit back and enjoy the fruits of your labor along with a sweet ending prepared by pastry chef Frédéric Robert. To top off the experience, enjoy wines paired with the portfolio of some of Southern Wine & Spirits of Nevada finest wines. Hosted by Bon Appétit editor-in-chief Barbara Fairchild, special correspondent Alan Richman, restaurant editor Andrew Knowlton, features editor Hugh Garvey and Las Vegas restaurant expert John Curtas.

### **Wine Immersion Experience: An Afternoon with the Sommeliers of Bellagio**

Tuscany Kitchen / Bellagio

2:30 p.m. – 3:30 p.m.

Ticket: \$65

Enjoy presentations by Jason Smith and several Bellagio sommeliers while they walk you through some of the most interesting and renowned wine regions of the world, and introduce the classic wines that are made there. Hosted by Steve Olson, *Bon Appétit* wine and spirits consultant, this promises to be an exciting and educational Afternoon. Wines featured by Southern Wine & Spirits of Nevada.

### **Culinary Challenge - Vegas Style: Caesars Palace vs. MGM Grand**

Talent Pool / MGM Grand

3:00 p.m. – 4:00 p.m.

Ticket: \$75

Watch as teams of seasoned pros and rising stars from Caesars Palace and MGM Grand (Pro: Mary Sue Milliken, Rising Star: Carlos Buscaglia) go head to head in the kitchen in this spirited and high-profile cooking competition. Iron Chef and *Bon Appétit* Executive Chef Cat Cora, will emcee and make sure that you don't miss one dice or chop on the cutting board. Judged by *Bon Appétit* editor-in-chief Barbara Fairchild and special correspondent Alan Richman.

### **Culinary Challenge - Vegas Style: Wynn/Encore vs. Mandalay Bay**

Talent Pool / MGM Grand

4:30 p.m. – 5:30 p.m.

Ticket: \$75

Watch as teams of seasoned pros and rising stars from Wynn/Encore (Pro: David Walzog, Rising Star: Carlos Guia ) and Mandalay Bay (Pro: Rick Moonen, Rising Star: Adam Sobel) go head to head in the kitchen in this spirited and high-profile cooking competition. Iron Chef and *Bon Appétit* Executive Chef Cat Cora, will emcee and make sure that you don't miss one dice or chop on the cutting board. Judged by *Bon Appétit's* restaurant editor Andrew Knowlton and special celebrity guest Kyle MacLachlan from *Desperate Housewives*

### **Gala Dinner**

Monet Ballrooms (1-4) / Bellagio

7:00 p.m. – 10:00 p.m.

Ticket: \$275

Stroll through the Bellagio Marketplace alongside eight fabulous chefs while they handpick some of the most delectable products and create an exclusive and intimate five course dinner. Restaurants include Michael Mina, Olives, Yellowtail, Prime, Picasso, and Jean-Philippe Pâtisserie. Dinner pairings will feature international wines of Southern Wine & Spirits of Nevada, including wines from Icon Estates and Champagne by Remy Cointreau USA." Hosted by Bon Appétit editor-in-chief Barbara Fairchild and Las Vegas restaurant critic John Curtas.

### **After Hours with David Foster & Friends and *Bon Appétit* Executive Chef, Cat Cora**

Rick Moonen's RM Seafood / Mandalay Bay

10:30 p.m. - 1:00 a.m.

Tickets: \$150.00

Vegas Uncork'd presents an intimate, exclusive "Private Sessions" experience following the David Foster & Friends concert at Mandalay Bay, in the plush upstairs lounge of RM Seafood. This event will be co-hosted by David and Cat, and include a private after show set with David and some of the 15-time Grammy winner's celebrated friends. You'll enjoy selections from RM's raw bar menu designed by Rick Moonen, which includes the freshest sushi, oysters, clams and tartare complemented by an impressive lineup of wine and sake from Southern Wine & Spirits of Nevada's portfolio. Each guest will receive a DVD signed by David Foster.

Sunday, May 10, 2009

**Mother's Day Brunch – SOLD OUT**

Craftsteak / MGM Grand

11:30 a.m. – 1:30 p.m.

Ticket: \$100

Celebrate Mom and enjoy a sparkling toast with Mumm Napa Brut Rose! Join award-winning chef and "Top Chef" judge Tom Colicchio to treat your mom to a special Mother's Day at Craftsteak at MGM Grand Las Vegas. Customers will receive a signed copy of Tom Colicchio's cookbook, *Craft of Cooking*. Hosted by Bon Appétit special correspondent Alan Richman.

**Chocolates, Bubbles and Ice – A Decadent Slice of Heaven**

Aureole / Mandalay Bay

2:00 p.m. – 3:30 p.m.

Ticket: \$75

Join Aureole executive pastry chef Megan Romano and Aureole wine director and master sommelier William Sherer as they present seven fabulous chocolate confections paired with seven delightful sparkling wines from the international brands of Southern Wine & Spirits of Nevada at Charlie Palmer's Michelin Star Aureole Las Vegas. Hosted by Bon Appétit special correspondent Alan Richman.