

## Emeril Lagasse Sets the Table at The Palazzo

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Famed New Orleans Chef Maps Out New American Cuisine at Table 10

Chef Emeril Lagasse opens Table 10 at Las Vegas' new luxury resort, The Palazzo. Table 10 is a New American restaurant that highlights the renowned cuisine, personality and warm style of hospitality that began at a quaint table inside Emeril's flagship restaurant in New Orleans. The restaurant is open Sunday-Thursday from 11:00 am-11:00 pm, and 11:00 am-12:00 midnight on Fridays and Saturdays. Reservations may be made by calling the restaurant at 702-607-6363.

The name Table 10 is synonymous with the spirit of Emeril's restaurants. This spirit began over 17 years ago, at a modest table (numbered 10 on the floor plan) in an unassuming building on the edge of downtown New Orleans. Daily rituals were performed here -- reviewing design plans, writing menus, interviewing staff and exploring new ideas -- as they prepared for the opening of Lagasse's first restaurant. When the restaurant doors opened on March 24, 1990, every evening ended at Table 10, and it became a roundtable of lively conversations and a creative environment for new ideas.

The menu at Table 10 is regional and ingredient-driven, drafted from a blueprint mastered through years of searching for the best products from farmers, fisherman and ranchers from across the country. The menu reflects the country's greatest culinary treasures harvested at their peak including organic and natural meats, crisp produce grown in the fertile soils of California and seafood from the Gulf Coast.

"Since my early days as a chef, I've built relationships with ranchers, farmers, fisherman, and winemakers, and their products are a constant source of inspiration for me," says Emeril Lagasse. "They put so much hard work and care into producing the very highest quality products. Our menu at Table 10 showcases these unbelievable ingredients -- from sweet corn from the Mississippi Delta, to specially grown tomatoes from our farm, Pride of San Juan in California."

Chef de Cuisine Jean Paul Labadie, working along side Chef Emeril for over 14 years, oversees the kitchen at Table 10, sharing his knowledge and techniques perfected at Emeril's flagship restaurant in New Orleans and Emeril's New Orleans Fish House. Turning his attention to the raw ingredients from a collective of purveyors, Jean Paul presents American classics in fresh form such as Lobster Pot Pie, Gulf Oyster Croquettes with Rockefeller Dipping Sauce, Slow Roasted Lamb Sliders and Barbecued Kurobuta Pork Roll.

The kitchen at Table 10 also features popular dishes from Chef Emeril's other venues -- Pasta Jambalaya (Emeril's Gulf Coast Fish House), Grilled Dry Aged Angus Rib Eye (Delmonico Steakhouse), Miso Marinated Black Cod (Emeril's New Orleans Fish House), New Orleans Style Seafood Gumbo (Emeril's New Orleans), and Fresh Hamachi and Butter Lettuce Wrap (Emeril's Miami Beach).

In addition to a formal menu of hot and cold starters and chef-composed entrees, adventurous diners may opt for the slate of deconstructed entrees. Experience the finest portions of dry aged prime and wagyu beef, short ribs, kurobuta pork, and lamb, combined with any variety sides like Baked Lobster Mac and Cheese, Pinot Noir Braised Mushrooms, Country Smashed Potatoes, and Frites, to craft the perfect free-style meal. The centerpiece may be sourced from any one of the natural cooperatives with whom Chef Emeril has relationships, including Niman Ranch, Ashley Farms, Cedar Springs, Snake River Farm, and Berkridge Farm -- all prepared with skill and simplicity or roasted on one of two flaming rotisseries.

Designed by Chef Emeril's friends at the Rockwell Group, the vibe at Table 10 is the junction between casual and world-class dining -- an infusion of hip design with New Orleans hospitality and comfort. Upon arriving through the French Quarter iron gates at the entrance, guests enter into the restaurant's center bar, where General Manager Ki Song An welcomes guests. The metal-crafted bar is topped by cast-glass and seats 22, flanked by communal banquettes lining the walls on each side. An antique iron staircase transformed into sculpture showcases spirits, wines available by the glass and half-bottle, and regional craft brews. A glass-enclosed wine cellar sits at the back of the bar and stores selections from leading vintners who are long-time friends of Emeril.

The Food Bar, a lively feature of many of Emeril's restaurants, presents uninterrupted views of the grill stations and busy kitchen, and the two flaming rotisseries that are used continuously throughout the day. A window at the end of the kitchen looks north up Las Vegas Boulevard. Oversized steel columns and beams frame the 110-foot long front façade, with colored glass canopies opening out over the 70-seat sidewalk café, where guests can experience lush views of The Palazzo atrium.

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