

"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day."

Sinatra



*The Confrérie de la
Chaîne des Rôtisseurs*

Welcomes You To Our

2016

Grand Chapitre

VIVA

LAS VEGAS

October 27-30, 2016

Extraordinary Events

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The
Wynn Resort
our Host Hotel



The Wynn Las Vegas Resort Fun, Sun and Magnificent Memories

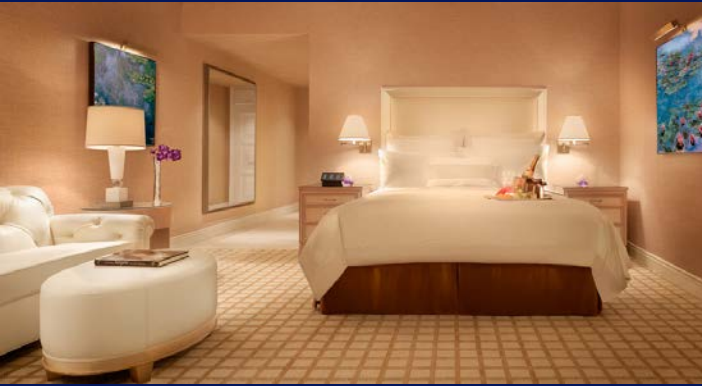


The Wynn Las Vegas Resort *Accommodations*

*Rates include Taxes and Housekeeping Gratuities
Resort Fees are at your option at time of Check-In*

Resort Tower

Deluxe King Room - \$285



Double Beds - \$325



Wynn Tower

King Guest Suite

\$395 (Mon - Thu) & \$425 (Fri - Sat)



Executive Suite

\$720 (Mon - Thu) & \$960 (Fri - Sat)



Parlor Suite \$850 (Mon - Thu) & \$1,100 (Fri - Sat)



Arriving Early?

If you are planning to arrive prior to Wednesday, we may be able to extend your room reservation and our preferred rates at the Wynn to include Sunday, Monday and/or Tuesday.

A Wynn Concierge can assist you in planning Pre-Chapitre activities including dining reservations, show tickets, golfing or spa experiences, and helicopter, bus or limo tours to the Hoover Dam or Grand Canyon.

Still have questions? Contact the Chaîne Office and a staff member will answer your questions or help you find solutions.



October 24 to October 30, 2016

Week 44

	24 Monday	25 Tuesday	26 Wednesday	27 Thursday	28 Friday	29 Saturday	30 Sunday
7 AM							
8 AM							
9 AM							
10 AM							
11 AM							
Noon							
1 PM	In Las Vegas with the Chaîne!						
2 PM							
3 PM							
4 PM							
5 PM							
6 PM							
7 PM							

Our Generous TITLE SPONSORS



Michael Severino, Director of Special Events
Vice Conseiller Gastronomique National



Larry Ruvo, Senior Managing Director
Esteemed Las Vegas Bailli

Wednesday & Thursday Evening *Perfezione Culinaria at Bellagio*

*The Bellagio will be the host venue for our
Wednesday and Thursday evening Dine-Arounds
and our Thursday evening Welcome Reception!*

These nights of *Perfezione Culinaria* (culinary perfection) will begin with your selection of a restaurant that best suits your taste, as well as your mood, from among the four world-class dining options. Whether you prefer dinner environs that are Fashionably Casual, Vegas-Chic or truly Fine Dining, you will be served a 5-Course Degustation Menu that is more elaborate than anything on the menu.



Your dinners will be paired with wines chosen by Master Sommeliers from Southern Wine & Spirits of Nevada who will work in concert with the restaurant's food and beverage team.



Regardless of which restaurant you may choose, your culinary and oenological encounter should leave you completely contented and extremely elated.



- ◆ **Wednesday:** 5-Course, All-Inclusive Dinners will be served in the Harvest, Michael Mina, Prime and Picasso restaurants.
- ◆ **Thursday (prior to dinner):** Member and Guest Welcome Reception
- ◆ **Thursday:** 5-Course, All-Inclusive Dinners will be served in the Harvest, Michael Mina, Prime and Picasso restaurants.

Wednesday & Thursday Evening *Perfezione Culinaria at Bellagio*

Bellagio's Executive Director of Catering and Banquets, Harvey Stern, is a Chaîne Superstar who conceptualized, organized and designed our Las Vegas Welcome Reception and Mid-Week Dining Opportunities



Harvey Stern, CMP, CPCE

Harvey Stern's vision for our two-day culinary extravaganza at *his* Bellagio is to translate *Plato's Classical Elements of Nature*—Earth, Water, Fire and Air—into a unique set of unparalleled dining experiences.

So Harvey drew upon his vast knowledge of the Chaîne and hospitality which he garnered after more than 30 years in the industry and selected four restaurants which were perfectly suited to fulfilling his dream and our expectations.

Each of these dining destinations is presided over by an award-winning executive chef and equally talented staff.



Harvest by Roy Ellamar – “Earth”



Restaurant Michael Mina – “Water”



Prime by Jean Gorges Vongerichten – “Fire”



Picasso by Julian Serrano – “Air”

Wednesday Dine Around *Perfezione Culinaria #A* Roy Ellamar's – Harvest

Chef Royden Ellamar draws upon his Hawaiian culture for inspiration in the creation of his newest restaurant, Harvest. Chef Roy, a staunch advocate and major force in the Farm-to-Table movement (*Plato's Earth Element*), prepares his dishes using only the freshest sustainable, local and regional produce, seafood, meat and poultry.

Harvest provides a sophisticated and interactive dining experience where a glass enclosed exhibition kitchen enhances Chef Roy's goal of demystifying the culinary magic that occurs in his restaurant each night.



Chef Ellamar will be offering us a stellar and creative 5-course encounter which he calls his "creations of the moment." These fresh and fantastic feasts focus on his preparation and use of only organic, local and, quite often, adventurous fare.



Our dinner will feature at least some of chef's most popular cold-pressed juices and homegrown herb cocktails. In addition, our evening may include his select, dry-aged and grass-fed beef, prized pork, rotisserie-fired poultry and celebrated game birds.



h a r v e s t

B Y R O Y E L L A M A R

Only 40 Reservations are available for this extraordinary 5-Course feast with paired wines. Our all-inclusive price reflects generous compromises from the restaurant and significant wine and beverage donations from Southern.

\$195.00 per person,
all-inclusive

*Dinner will begin promptly at 7:30pm
Attire: Fashionably Casual, with Ribbons*

Wednesday Dine Around *Perfezione Culinaria #B* Restaurant Michael Mina



Chef Michel Mina espouses a simple philosophy that guides his life as well as his cooking:

“Create balance and harmony, because in the end, it is all about creating lasting relationships.”



Mina, a Michelin-starred chef, has invited the Chaîne to dine at his namesake restaurant in the Bellagio. Chef Mina is celebrated for his bold, intense and fresh flavors which bring his cuisine to life.

Chef and his team of culinary professionals will serve an exquisite array of innovative seafood, poultry, meats and sweets that will span at least 5 luxurious courses. And that is how a distinguished chef like Michael Mina creates lasting relationships!



Chef Mina’s seafood preparations, like the descriptions of *Plato’s Water Element*, are nothing short of legendary. His novel and delicious take on Maine Lobster Pot Pie as well as his Caviar Parfait are merely two examples of his immense talent.



\$250.00 per person,
all-inclusive

Dinner will begin promptly at 7:30pm
Attire: Glamorously Casual, with Ribbons

Only 40 Reservations are available for this extraordinary 5-Course feast with paired wines. Our all-inclusive price reflects generous compromises from the restaurant and significant wine and beverage donations from Southern.

Wednesday Dine Around

Perfezione Culinaria #C

Jean-Georges Vongerichten's - Prime

Though Jean-Georges Vongerichten is one of the world's most famous chefs, his talents extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges has created and operates a global collection of Multi-Star restaurants.



Jean-Georges' states that his earliest family memories are of food.

Jean-Georges, who was born in Alsace, traveled throughout France as an apprentice to learn his craft from some of the world's best chefs including Paul Haeberlin, Paul Bocuse and Louis Outhier, to name but a few.

With this impressive 3-star Michelin background, Jean-Georges traveled to Asia to continue training. Asia is where he developed his love for the exotic and aromatic flavors of the East. As a result, Jean-George's signature cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavors and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes.

Jean-Georges' culinary vision has redefined an industry and revolutionized the way we eat.



Savor prime steaks kissed by intense open flames as Prime translates *Plato's Fire Element* into something truly delicious.

Prime's culinary professionals will prepare at least 5 courses for the Chaîne in an evening certain to be as flavor-filled as it will be memorable!



Only 40 Reservations are available for this extraordinary 5-Course feast with paired wines. Our all-inclusive price reflects generous compromises from the restaurant and significant wine and beverage donations from Southern.

\$325.00 per person,
all-inclusive

*Dinner will begin promptly at 7:30pm
Attire: Jacket – No Tie, with Ribbons*

Wednesday Dine Around

Perfezione Culinaria #D

Julian Serrano's - Picasso

Since 1998, Chef Julian Serrano has been the artistic and creative force behind *Picasso*. His leadership continues to garner accolades and shatter records including the receipt of 2 Michelin Stars, AAA's 5 Diamonds, the Wine Spectator Grand Award, and many others...

Two Great Artists with Complementing Palettes



Pablo Picasso

Picasso was born in Spain but honed and refined his craft in France.

Picasso was classically trained.

Picasso co-founded the cubist movement.

U.S. art collectors brought Picasso success and international recognition

Picasso moved beyond cubism spearheading surrealism.

A true artist, Picasso was dedicated and had immense talent and limitless vision.



Julian Serrano

Serrano was born in Spain but honed and refined his craft in France.

Serrano was classically trained.

Serrano "pushed the envelope" at *Masa*.

U.S. culinarians brought Serrano success and international recognition.

Serrano moved beyond *Masa*, spearheading *Picasso*, reinventing Las Vegas' fine dining.

A true artist, Serrano is dedicated and bold, has immense talent and limitless vision.



Chef Serrano's Roasted Quail is award-winning, his *Duck à l'Orange* is divine (as a *jeune commis*, Julian made this dish at home every day for a month until he had it just right), hence it was only natural that Chef would want to interpret *Plato's Air Element* for the *Chaîne*, as his cuisine is light, complex and necessary for our survival!



Picasso: Chef Serrano creates French cuisine with an homage to his Spanish heritage.



Picasso paintings adorn the walls inspiring dishes that the artist would have enjoyed.

Only 40 Reservations are available for this extraordinary 5-Course feast with paired wines. Our all-inclusive price reflects generous compromises from the restaurant and significant wine and beverage donations from Southern.

\$350.00 per person, all-inclusive

Dinner will begin promptly at 7:30pm
Attire: Jacket – No Tie, with Ribbons

Thursday

Las Vegas Daytime Action #1

SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

With Special Thanks to our Host and Title Sponsor

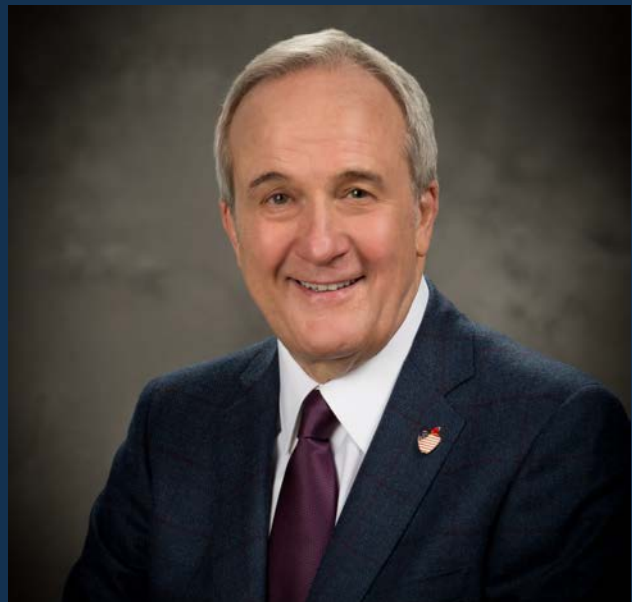
Senior Managing Director of Southern Wine & Spirits
and Bailli of the Chaîne des Rôtisseurs' Las Vegas Bailliage

LARRY RUVO

In 1970, Steve Wynn and business partner Larry Ruvo formed Wynn Distributing to supply wine, beer and spirits to the Las Vegas hospitality industry. In 1972 Larry joined forces with Southern Wine & Spirits of America, Inc., after Steve Wynn decided to dedicate his time to developing hotels. Southern Wine & Spirits of Nevada ("Southern") was born and as it is said: *The Rest is History!*

Larry is a remarkably successful visionary, an industry icon, community leader and, most importantly, a devoted family man.

Larry's charitable contributions, promotion of education and healthcare, along with his dedication to the city of Las Vegas and the hospitality industry, are legendary. Ruvo's fund raising efforts alone total hundreds of millions of dollars. This much-deserving gentleman has given so much, to so many, that fittingly, his recognitions, awards, and honors fill volumes.



In his role as Bailli of the Chaîne's Las Vegas Bailliage, Larry has spearheaded dinners and special events that rival the finest culinary experiences found anywhere in the world.



Therefore, it is with great anticipation and excitement that we embark on these tours, tastings and lunches at Southern's incredible facility, as Larry and his team continue to extend to us their generosity, hospitality, and warm camaraderie in true Chaîne fashion.



Southern Wine & Spirits of
Nevada

Thursday Daytime Action #1 Continued...



**SOUTHERN WINE & SPIRITS
TOUR, TASTING & LUNCH**
Buses depart 9:30am and return 2:00pm

WE GET IT ALL...

The TOUR:

Southern Wine & Spirits of Nevada is housed in a remarkable 425,000-square-foot, state-of-the-art warehouse, training, educational and entertainment facility.

During the Tour, we will be escorted around parts of the building seldom seen by the public. We will discover how this enormous facility, with hundreds of people in its employ, cutting edge automation, and millions of bottles of wine, spirits, beer, mixers and more, conducts business, 24 hours a day, 7 days a week, in this endlessly energetic city.



The LUNCH:

Southern has an entire culinary team on property that compares in quality with many of the best restaurants on the Las Vegas Strip.

We will enjoy a fabulous lunch developed and prepared by Executive Chef Benoit Cornet, who will coordinate his efforts with *Southern's* impressive and extremely talented staff of Master Sommeliers, Cicerones and Mixologists.

The TASTINGS:

We will experience everything described on the following pages!

\$150.00

*per person, all-inclusive
Limited to 75 people*

Thursday Daytime Action #1 Continued...



SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

The TASTING:

Mixology with the Master!

Francesco Lafranconi is *Southern's* Executive Director of Mixology and Spirits Educator.

Francesco is recognized as one of the world's foremost mixologists. He has been recognized by his peers and industry luminaries alike. His talents have resulted in his receipt of numerous accolades including the Bartender Hall of Fame Award, Raising the Bar Award, Mixologist of the Year, Best in Show at the Iron Mixologist, Santé Magazine's Professional of the Year, and the designation of National Ambassador of the U.S. Bartenders Guild.



Francesco will personally lead the mixology portion of the class and tasting. He has ensured us that we will all have an extremely enjoyable experience as he pours, mixes, blends, shakes and strains our luscious libations!



Southern's New Mixology and Spirits Education Center.

Hundreds of professionals have already crossed the threshold of this state-of-the-art learning laboratory to experiment and enhance their knowledge.

Francesco designed, promoted and nurtured this unrivaled Education Center into existence.



Thursday Daytime Action #1 Continued...



*Southern Wine & Spirits of
Nevada*

SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

The TASTING:

Crafted Beverages – Beer!



Sam Merritt, a Certified Cicerone from *Southern's* bevy of beverage professionals, will entertain and educate us as we sample the fastest growing segment of the beverage industry - crafted beers.

Sam began his career with the Craft Brewers Guild followed by Brooklyn Brewery in New York. In 2009 he became New York City's first Certified Cicerone® (the beer counterpart to a master sommelier).

We are not going to rekindle memories of college or high school, as we will be tasting some seriously crafted and delicious brews from around the globe.

Some of us may also be quite shocked to find out how wonderfully beer pairs with food!

Sam has been featured on Martha Stewart, Sirius XM Radio, CBS Interactive, FOX News, Esquire Magazine, Saveur, The Somm Journal, SEVEN, Edible Manhattan, All About Beer, and New Brewer Magazine, to name just some of his many speaking and educational endeavors.

Sam has instructed and inspired thousands of beer professionals over the course of his stellar 20-year career, during which time he has also built his venerated reputation as a passionate ambassador for the industry.



Thursday Daytime Action #1 Continued...



*Southern Wine & Spirits of
Nevada*

SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

The TASTING:
SENSATIONAL SAKE!



In 2002, Luis de Santos became the first Filipino-American Master Sommelier. Though the grueling master sommelier test has crushed the hopes of most who have tried to conquer it, Luis accomplished this Herculean feat at just 30 years old.

Luis is also the first Master Sommelier to pass the Level 2 Professional Sake Course in Japan as well as the WSET Level 3 Award in Sake. With these global accolades it was only natural that Luis became *Southern's* Multicultural Portfolio Director.



Luis is also a member of the Las Vegas Bailliage of the Chaîne des Rôtisseurs where he is, quite naturally, the Vice Echanson.

Regardless of title or tribute, at almost every Chaîne event you will find Luis doing what he loves and does the best—selecting, pouring and discussing wines, sake, spirits and crafted beverages.

Luis will take us on a tasting tour of the Far East, where we will learn about the aromas, flavors, textures and brewing techniques that differentiate a decent sake from a great sake.

Luis will also share with us some of the secrets he has discovered during his career that will enhance our future sake selection and pairing experiences.



Thursday Daytime Action #1 Continued...



SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

The TASTING: *Tour of Europe*



Born in the wine country of upstate New York, Ira Harmon focused his college efforts on chemistry and English. Then he discovered wine.

Self-taught, but extremely well read and driven, Ira developed a literal “thirst for knowledge” that took him on numerous domestic and international journeys in furtherance of his newly found passion.

By 1993, Ira’s œnological skills, combined with his unwavering commitment to his craft, resulted in his becoming the 23rd Master Sommelier in the U.S.

Revered by his peers as well as his protégés, Ira has devoted, and continues to devote, considerable time and energy working with young sommeliers who are preparing for competitions or for the Master Sommelier’s examination. This ultimately led Ira into serving 6 years as an honored member of the Board of Directors of the Court of Master Sommeliers.

Ira will be providing us with valuable insight and information as we sample well-recognized as well as relatively obscure wines which he has hand picked to showcase at this tasting.

Some of the wines which we may be comparing will have similar DNA, but will be quite different in aroma, taste and texture because they are separated from their distant cousins by hundreds to thousands of miles. Ira will explain the techniques he uses to reveal the relationship between these wines.

No matter how much you may know about wine, you will leave with greater knowledge and understanding... *Vive la Difference!*



Thursday Daytime Action #1 Continued...



SOUTHERN WINE & SPIRITS TOUR, TASTING & LUNCH

The TASTING:

Left Coast Wineries!



Formerly a music teacher, Joe Phillips is passionate about breaking down complex subjects, such as wine, in order to help others learn.

Upon completing his Bachelor's degree at Boston's Berklee College of Music, Joe moved to Las Vegas to teach music to middle school students. A second job at a restaurant exposed him to the budding sommelier culture growing in the city.

It was not long before Joe started down the path to becoming a sommelier with an eye towards much more. Joe fulfilled this one-time dream in 2008, when he became a Master Sommelier.

Joe proudly remains an active examiner and educator for the Court of Master Sommeliers. In addition, he has become a Certified Sake Professional.



Joe has received many accolades over the past decade, among them: being named *Best Sommelier of Las Vegas* in 2012 and being acknowledged for his innovative formation and implementation of award-winning restaurant wine programs for the Bellagio, Aqua, Michael Mina, and Sensi, as well as recognition for his role as the Director of Wine for the MGM.

At *Southern*, Joe is able to blend his love of teaching and wine as its Director of Wine Education.

Joe will be telling us about the varietals and the variables that make wines from Washington, Oregon and California a valuable commodity in both the U.S. and around the world. We will sample wines from all three states, as well as regions within the states, as we gain keener insight into the people, practices and peculiarities, that drive the Left Coast wine market and community.



Thursday MEMBER and GUEST WELCOME RECEPTION

Time to get the party started with our Welcome Reception. Visit with friends old and new as we gather to experience another *Chânesational* Grand Chapitre.

The Welcome Reception will take place at the architecturally elegant Bellagio Hotel, home of the “dancing fountains.”



The Bellagio's Executive Director of Catering and Banquets, Harvey Stern, and his culinary team will be preparing an array of delicious hors d'oeuvres that will tantalize our taste buds and prepare us for the Dine-Arounds that follow at the selected Bellagio restaurants.



Buses will depart the Wynn at 6:00pm and deliver us to the Bellagio where we will join in fun and friendship at the Welcome Reception until 7:30pm.

We can then walk across the casino to one of the magnificent Dine-Around restaurants for dinner.

\$60.00
per person,
all-inclusive

Thursday Dine Around *Perfezione Culinaria #A* Roy Ellamar's – Harvest

#E - Roy Ellamar's *Harvest*

See: Wednesday's Dinner for Details
Reservations remain limited at 40

\$195.00 per person, all-inclusive

Dinner will begin at 7:30pm, Attire: Fashionably Casual, with Ribbons



#F – Restaurant Michael Mina

See: Wednesday's Dinner for Details
Reservations remain limited at 40

\$250.00 per person, all-inclusive

Dinner will begin at 7:30pm,
Attire: Glamorously Casual (Vegas-Chic), with Ribbons

#G – Jean Georges' *Prime*

See: Wednesday's Dinner for Details
Reservations remain limited at 40

\$325.00 per person, all-inclusive

Dinner will begin at 7:30pm,
Attire: Jacket-No Tie, with Ribbons



#H – Julian Serrano's *Picasso*

See: Wednesday's Dinner for Details

\$350.00 per person, all-inclusive

Dinner will begin at 7:30pm,
Attire: Jacket-No Tie, with Ribbons

Friday Meeting Schedule

The benefits afforded all Chaîne members come about because of the Herculean efforts put forth by members who volunteer to take on positions and responsibility at every level within the organization.

The volunteers who hold seats on our committees generally remain unknown to the membership, but their accomplishments are truly noteworthy, as each committee is charged with originating and/or vetting ideas and/or policies that will help make the Chaîne a more efficient, effective and enjoyable society.

The committees analyze the options, benefits and burdens for each issue before providing its recommendation to the Board of Directors. The Board in turn, takes these recommendations under advisement in charting the course for the Chaîne's future. The generous donation of time provided to the Chaîne from our all-volunteer army of leaders, supporters, experts and advisors, is warmly acknowledged and greatly appreciated.

FOUNDATION

Casual Attire with Ribbons

- 9:00am – 11:00am Foundation Board Meeting
11:00am – 2:00pm Foundation Friends Luncheon
Location T/B/D



COMMITTEE MEETINGS

Casual Attire with Ribbons

- 2:00pm – 3:00pm Gastronomique Committee
2:00pm – 3:00pm Membership Committee
3:00pm – 4:00pm Finance Committee
3:00pm – 4:00pm Mondiale/Young Sommeliers Committee
3:00pm – 4:30pm Communications Committee



Friday

Las Vegas Daytime Action #2



MOB MUSEUM TOUR & LUNCH WITH FORMER MAYOR, LAWYER, and NOTED LAS VEGAS MOB HISTORIAN HON. OSCAR GOODMAN

Buses Depart at 10:00am and Return at 2:00pm

The Mob Museum (National Museum of Organized Crime and Law Enforcement) is dedicated to the history of organized crime and law enforcement.

The Museum offers a provocative, yet contemporary, look at the birth and rise of the “mob” and the efforts of the law to extinguish it. The Museum provides an interactive journey through hundreds of artifacts and immersive factual storylines brought to life with multi-sensory exhibits and unparalleled insights from those who were there.

This eye-opening and eerily authentic view of organized crime’s impact on the world, and Las Vegas in particular, reveals an insider’s look at the events and characters in the continuing battle between the Law and the Mob.

After the tour, 3-term Las Vegas Mayor Oscar Goodman will host us to a fabulous 3-course lunch at his namesake restaurant, OSCAR’S. His honor will personally select wines, spirits and crafted beverages to match your meal.

Oscar Goodman’s history of successes include his extremely popular and effective governance of the City of Las Vegas as its mayor for 12 years (Oscar’s wife Carolyn has been the mayor since he was term-limited out in 2011), a reputation as one of the finest criminal defense attorneys in the country; and now his honor has added the moniker *restaurateur* to the list.

Mayor Goodman was one of the most important figures in many of the historical narratives you will learn about at the Museum. He loves to regale with stories of the past in his own inimitable style—fascinating, intelligent, entertaining and 100% Oscar!

\$125.00 per person, all-inclusive for this LIMITED SPACE, once in a lifetime experience



Friday Daytime Action Option #3



DRIVE REAL CONSTRUCTION BULLDOZERS & EXCAVATORS!

Buses Depart at 10:00am and Return at 2:00pm

You know you've always wanted to *play* with the huge construction equipment you see on jobsites... **NOW YOU CAN!**

Climb into your choice, a climate-controlled bulldozer or excavator, and put it through its paces. But don't worry, you will receive comprehensive instruction before you start shaking the ground. Then push, dig, build, stack or even play "Bucket Basketball" with these awesome earth-moving monsters.

The staff will guide you through a series of activities commensurate with your skills, so you will remain safe while you roar with laughter.

After completing this "moving" experience, you will receive an official *Dig-This* construction cap, a signed *Certificate of Completion*, and photo commemorating your success as a Heavy Equipment Operator.



Then 3-term Mayor, Oscar Goodman, will host us to a fabulous 3-course lunch at his namesake restaurant, OSCAR'S. His honor will personally select wines, spirits and crafted beverages to match your meal.

\$225.00 per person, all-inclusive
Limited to Only 10 Movers & Shakers!

Friday Daytime Action Option #4

RICHARD PETTY'S NASCAR DRIVING EXPERIENCE

Buses Depart at 10:00am and Return at 2:00pm

Don your racing suit and helmet (provided to you for this experience) as you climb into the cockpit of a real NASCAR race car, then take your position on the racetrack and discover the thrill of driving at breathtaking speeds!

NASCAR Racing Legend Richard Petty has created this exhilarating driving experience which takes place at the Las Vegas Motor Speedway. Here is what you can expect:

- Your racing suit, helmet and other necessities will be provided to you when you drive;
- Prior to driving, you will go through detailed safety instructions and training;
- You are in the driver's seat, your hands are on the wheel, and your foot is on the accelerator of a 358 cubic inch, V-8, racing machine;
- You will take 8, timed, adrenaline-filled, laps around the Speedway (remember to breathe);
- After driving like "King Petty" at speeds reaching 140 MPH (based on driver ability), you will receive a "graduation packet" that includes a Certificate of Completion, an official time sheet, and details about each lap driven.

After you have worn out the racetrack, you will join 3-term Las Vegas Mayor Oscar Goodman who will host us to a fabulous 3-course lunch at his namesake restaurant, OSCAR'S. His honor will personally select wines, spirits and crafted beverages to match your meal.

\$625.00 per person, all-inclusive

Limited to Only 4 Racers with a Need for Speed



Friday Las Vegas Daytime Action #5

An Extremely Rare Experience

WYNN LAS VEGAS "BACK OF HOUSE" TOUR

BEGINS PROMPTLY AT 3:00pm and takes approximately 90 Minutes

* NOTE: Members with Mobility Issues, please contact the Chaîne Office for more information

The TOUR: A member of the Wynn management team will escort you to the seldom seen world of design, build, store, clean, prepare, cook, pour, and serve which exists on this rare behind the scenes explanation and excursion of this 5-Star and 5-Diamond luxury property.



Wynn uses only the freshest ingredients

During the Tour, you will be escorted around parts of the building seldom seen by the public. You will discover how this enormous facility, with millions and millions of moving parts as well as thousands of staff members, conducts business for guests staying in one of the 2,716 hotel rooms and suites (plus 2,034 at Encore), 24 hours a day, 7 days a week, 365 days a year.



Fresh florals abound



Unlimited sweet tooth – Solved



Hot bread doesn't need butter!

Samples of both food and beverages will be provided along your route, so as to enhance this sensory stimulating and exceptionally informative experience.



Great chefs are fast and flawless



You never know who you may run into!

\$95.00 per person, all-inclusive – LIMITED SPACE

Friday

Bailli Appreciation Dinner

Cleveland Clinic Lou Ruvo Center for Brain Health

There are few venues on the planet that speak with as much eloquence about love and caring than the Cleveland Clinic's Lou Ruvo Center for Brain Health. This Frank Gehry designed structure speaks to both the hope and hopelessness associated with traumatic, debilitating and deteriorating brain diseases and disorders.

The Ruvo Brain Center was born out of a son's love of his father. In 1995, Las Vegas Bailli Larry Ruvo lost his father, Lou Ruvo, to Alzheimer's disease. Larry, his wife, Camille, and a few close friends went to dinner to remember Lou one year after his passing. During the dinner, one of the guests wrote an unsolicited check for \$5,000 and told Larry to give it to a charity in Lou's name. Before everyone left that evening, each donated to the new fund and in a matter of minutes, *Keep Memory Alive* (KMA) was born. That simple meal with friends has now, 20 years later, led to numerous fund raising events, most prominently, the annual Power of Love Gala. To date, KMA has raised over \$200,000,000 with 100% of every dollar donated, going directly to the Lou Ruvo Center for Brain Health.

Powered by love, dedication, determination and a desire to find cures for insidious diseases like Alzheimer's, Multiple Sclerosis, Huntington's, Parkinson's, Dementia and Sports-related brain injuries, the Cleveland Clinic Lou Ruvo Center for Brain Health is now recognized as one of the most celebrated and successful research and treatment centers in the world!

"There is no better place where we can Express Our Love and Appreciation for Our Baillis than where love and appreciation is a daily occurrence." Hal Small, Bailli Délégué



A son's love for his father...

The Ruvo Brain Center is "Star Powered"



Larry Ruvo, Gloria Estefan and Emilio Estefan



Celine Dion and Andrea Bocelli



Camille Ruvo and Larry Ruvo



Quincy Jones, Stevie Wonder, Whoopi Goldberg, Michael Caine



Larry Ruvo, Tony Bennett, Steven Tyler, Jeff Koons



Gayle King, Herbie Hancock, Will Smith, Bono, Robert Davi



Muhammad Ali and Sean "Puffy" Combs



Siegfried and Roy

Friday

Bailli Appreciation Dinner

Cleveland Clinic Lou Ruvo Center for Brain Health

Celebrate the accomplishments of our Baillis
with Las Vegas Glitz, Glam and Grandeur!



On this night our Baillis are the Headliners and we are their supporting cast, so dress to impress and remember: *What Happens in Las Vegas...*

Entering the Ruvo Brain Center is an experience all by itself as you will immediately find yourself captivated by the Frank Gehry designed architecture, ambiance, art and décor.



Though transfixed by the surrounding splendor, your thoughts are pleasantly interrupted by the pop of a champagne cork as a freshly filled flute and an exquisite array of hors d'oeuvres are offered. Simultaneously, *Southern's* mixologists will be creating the cocktails that were part of Vegas lore in addition to a number of currently popular Glitz and Glam styled Gimlets.



Las Vegas is certain to be buzzing when it hears about the menu that our 3 heralded chefs are creating in honor of our Baillis. In true Las Vegas fashion, names can't be named and information won't be leaked until "*we get da word*" or else...



Though we can't identify the chefs (there hasn't even been a police lineup yet), we can tell you that 3 Master Sommeliers will be pouring the wines they selected to pair with our dinner.



Our Bailli Dinners are also the time we traditionally "give back" by bidding heavily at our Chaîne Foundation auction. 100% of the proceeds generated by the auction go to the Foundation, which in turn, provides scholarships or financial aid to young chefs, sommeliers, food banks and other worthwhile endeavors.



\$350.00

per person,
all-inclusive
Limited Seating

Other evening highlights will include a musical tribute to the Sites, Sounds and Singers that have made Las Vegas the world's greatest "live entertainment" mecca.

Buses depart at 6:30pm
Attire: Las Vegas Glitz
and Glam, with Ribbons

Saturday Meeting Schedule

BAILLI MEETING

Attire for the Bailli Meeting is Casual with Ribbon

- 8:00am – 9:00am Continental Breakfast for Baillis
9:00am – 11:30am Bailli Meeting



BOARD MEETING AND NATIONAL COUNCIL LUNCH

(All Chaîne Members are Welcome)

*Business Attire with Ribbons for the
National Council Lunch, Board and National Council Meetings*

- 12:00pm – 1:30pm National Council Lunch
1:45pm – 4:30pm Board Meeting and National Council Meeting
*All National Council Members should attend.
This meeting is open to all Chaîne Members.*



Saturday

Las Vegas Daytime Action #6

WAYNE NEWTON'S PRIVATE ESTATE CASA de SHENENDOAH

Mr. Las Vegas, Wayne Newton, is opening up his home, Casa de Shenandoah, to the Chaîne des Rôtisseurs.

Your visit begins with a short film about Wayne Newton and his creation of Casa de Shenandoah. Then you will enter through the gilded gates and forget that you are in Las Vegas. Casa de Shenandoah is 52 acres of lush landscaping, natural artesian ponds and waterfalls, where peacocks, swans and exotic birds freely roam.



The Museum is where you will see Wayne's extensive car collection, board his private jet and tour his vast collection of memorabilia including gifts from close friends like Frank Sinatra, Jack Benny and Elvis Presley.

See Wayne's Native American artifacts and his touching tribute to the military. Learn about Wayne's award-winning Arabian horses while you view the myriad of ribbons and trophies. Watch as Wayne tells firsthand the history and meaning behind some of his favorite items via high definition video.



Then visit the Exotic Animal Exhibit, including Penguin Island, Wallaby World, Monkey Manor, and many other animal habitats.

Finally you will tour the Mansion, Wayne's home that he personally designed, built, and completed in 1976. Wayne lives in this home, and you never know when he may appear!



\$95.00

*per person, all-inclusive for this extremely unique experience
Space Limited to 40 Reservations*

Our Bus will depart the Wynn at 9:00am and return by 12:00

Saturday

Las Vegas Daytime Action #7

PRIVATE AND EXCLUSIVE FASHION EXPERIENCE AT NEIMAN MARCUS

1:30pm – 3:30pm

One thing Chaîne members all have in common is good taste! From the finest wines to haute cuisine, our palettes are experienced as well as sophisticated. Of course, taste is not limited to what we ingest. We appreciate art, music, knowledge, and last but definitely not least, beauty in all of its forms. A lucky group of us will have the opportunity to satisfy all of our taste buds at an exclusive Fashion Event. To call this merely a fashion show would not fully describe all that we will experience.

We will be escorted to a private entry into the beautiful Mariposa dining room, a secret gem with views of the Las Vegas strip. There, we will indulge in creative culinary delights by acclaimed Neiman Marcus Executive Chef Kristen Pascucci. Chef Kristen's offerings will be paired with Champagne and other beverages.

The sensory delights will continue with professional modeling of clothing by the various designers whose lines define the Neiman Marcus experience. Not only will we view the latest in clothing fashions, but shoes, jewelry and other accessories will enhance the feast for our eyes.

Good taste doesn't stop there, however. Facial beauty is indeed an art form, and artists from our favorite makeup brands will be on hand to ply their skills on those who desire mini makeup sessions. Finally, we will quench our nesting cravings by reviewing elegant home and gift items artistically displayed by our host.

Guests will be rewarded with specially prepared Neiman Marcus "goody bags" that will enhance their shopping experience throughout the weekend. This event is a unique opportunity to savor the many flavors of good taste!



\$75.00

per person, all-inclusive for this private, au courant experience which is limited to only 60 Sophisticated Trendsetters

Saturday Formal Induction and Grand Gala

Induction Ceremony

Our formal Induction of new members, elevations of members, and recognition of those members who have continuously gone above and beyond in their support and promotion of the Chaîne, will occur promptly at 6:00pm at the Wynn (*the ballroom TBD*).



Grand Gala Reception and Dinner

Our Grand Gala Reception will take place in the foyer of Wynn's exquisite Latour Ballroom. The reception will commence after the completion of the Induction Ceremony at 7:00pm. During the reception the staff at the Wynn will demonstrate why it has consistently been granted 5-Star, 5-Diamond status.

Dinner will take place in the Latour Ballroom. The Wynn culinary team will be presenting a dinner that is perfectly matched to the room's décor which is the epitome of sophistication and elegance. The multi-course presentation will be served with wines, which, once again, were selected by the Master Sommeliers at Southern Wine & Spirits of Nevada.



*Continued on
The next page...*

Saturday Formal Induction and Grand Gala

Celebrating Sinatra

We will swing to the sounds of Sinatra as we celebrate his 100th Birthday with an orchestra, vocalists and dancing. Frank Sinatra and his "Summit" or "Rat Pack" as it was later referred to, brought a new cool to Las Vegas and, with it, millions of admirers who filled the hotels, casinos and restaurants in this desert town many now call, Sin City.

An ardent fan of the great entertainer and later a close friend, Steve Wynn pays tribute to Francis Albert Sinatra throughout his Wynn and Encore resorts, including the eponymous *Sinatra Restaurant*.



\$375.00
per person, all-inclusive

Induction Ceremony begins at 6:00pm
Reception and Dinner begins at 7:00pm
Formal Attire "Black Tie" with Ribbons

Confrérie de la Chaîne des Rôtisseurs: 2016 Grand Chapitre U.S.A. Registration Form



Name: _____
 Rank/Bailliage: _____
 Address: _____
 Email Address: _____
 Phone: _____
 Spouse/Guest: _____
 Spouse/Guest Rank/Bailliage: _____

**SPECIAL DIETARY RESTRICTIONS: Allergies or Medical Restrictions Only,
 Please understand that as we cannot accommodate mere preferences**

Name: _____
 Allergy or Restriction: _____
 Spouse/Guest Name: _____
 Allergy or Restriction: _____

DATE	TIME	EVENT	COST	NO. OF PEOPLE	TOTAL
Wednesday, October 26, 2016	7:30pm - 10:30pm*	Dine-Around Dinner A - Harvest by Roy Ellamar	\$195		
Wednesday, October 26, 2016	7:30pm - 10:30pm*	Dine-Around Dinner B - Restaurant Michael Mina	\$250		
Wednesday, October 26, 2016	7:30pm - 10:30pm*	Dine-Around Dinner C - Prime by Jean-Georges Vongerichten	\$325		
Wednesday, October 26, 2016	7:30pm - 10:30pm*	Dine-Around Dinner D - Picasso by Julian Serrano	\$350		
Thursday, October 27, 2016	9:30am - 2:00pm	Daytime Action #1 - Southern Wine & Spirits Tour, Tasting & Lunch	\$150		
Thursday, October 27, 2016	6:00pm - 7:30pm	Welcome Reception at the Bellagio Hotel & Casino	\$60		
Thursday, October 27, 2016	7:30pm - 10:30pm*	Dine-Around Dinner E - Harvest by Roy Ellamar	\$195		
Thursday, October 27, 2016	7:30pm - 10:30pm*	Dine-Around Dinner F - Restaurant Michael Mina	\$250		
Thursday, October 27, 2016	7:30pm - 10:30pm*	Dine-Around Dinner G - Prime by Jean-Georges Vongerichten	\$325		
Thursday, October 27, 2016	7:30pm - 10:30pm*	Dine-Around Dinner H - Picasso by Julian Serrano	\$350		
Friday, October 28, 2016	10:00am - 2:00pm	Daytime Action #2 - Las Vegas Mob Museum Tour & Lunch at Oscar's	\$125		
Friday, October 28, 2016	10:00am - 2:00pm	Daytime Action #3 - Dig This Heavy Equipment & Lunch at Oscar's	\$225		
Friday, October 28, 2016	10:00am - 2:00pm	Daytime Action #4 - Richard Petty's NASCAR & Lunch at Oscar's	\$625		
Friday, October 28, 2016	11:00am - 2:00pm	Foundation Friends Luncheon (Limited to Foundation Friends & Spouses)	N/C		
Friday, October 28, 2016	3:00pm - 4:30pm	Daytime Action #5 - Wynn Las Vegas' "Back of the House" Tour	\$95		
Friday, October 28, 2016	6:30pm - 10:30pm*	Bailli Appreciation Dinner at the Cleveland Clinic - Ruvo Brain Center	\$350		
Saturday, October 29, 2016	8:00am - 9:00am	Bailli Meeting with Continental Breakfast (Limited to Baillis)	N/C		
Saturday, October 29, 2016	9:00am - 12:00pm	Daytime Action #6 - Wayne Newton's Casa de Shenendoah Tour	\$95		
Saturday, October 29, 2016	12:00pm - 1:30pm	National Council Lunch & 100% Club Recognitions	\$75		
Saturday, October 29, 2016	1:30pm - 3:30pm	Daytime Action #7 - Private & Exclusive Fashion Experience	\$75		
Saturday, October 29, 2016	6:00pm - 11:00pm	Induction Ceremony and Grand Gala Dinner at the Wynn	\$375		
	*Estimated Return Time				
EVENT TOTAL					

PLAN ON BEING INDUCTED OR PROMOTED? Please let us know by providing this information:	ARRIVAL DATE:	DEPARTURE DATE:	PER NIGHT	# OF NIGHTS	TOTAL
Name: _____	Resort Tower - Deluxe King Room (Mon - Sat)		\$285		
Bailliage: _____	Resort Tower - Double Bedded Room (Mon - Sat)		\$325		
New Rank: _____	Wynn Tower - King Guest Suite (Mon - Thu)		\$395		
	Wynn Tower - King Guest Suite (Fri - Sat)		\$425		
	Wynn Tower - Executive Suite (Mon - Thu)		\$720		
	Wynn Tower - Executive Suite (Fri - Sat)		\$960		
	Wynn Tower - Parlor Suite (Mon - Thu)		\$850		
	Wynn Tower - Parlor Suite (Fri - Sat)		\$1,100		
HOTEL TOTAL					

Cancellation Policy Written cancellations received before September 15, 2016 will be subject to a \$100 per person cancellation fee. Because of our contractual obligations to the hotels, tour operators, purveyors and others, No Refunds are possible after this date. I have read and understand the Chaîne's cancellation policy stated above. Signature: _____ Date: _____ Please retain a copy of this registration form for your records.	Credit Card Payment (Visa or MasterCard Only) Payment in Full is required if paying by credit card Please Print Name on Card: _____ Card Number: _____ Exp Date: mm/yy _____ / _____ CVV Code: _____ Billing Address: _____ Signature: _____ Date: _____	REGISTRATION FEE \$100 GRAND TOTAL
	SEND THIS COMPLETED FORM BY EMAIL, FAX OR MAIL TO: Confrérie de la Chaîne des Rôtisseurs 285 Madison Avenue, Madison, NJ 07940-1099 Phone: 973-360-9200 Fax 973-360-9330 chaine@chaineus.org	

Since times change for some events, upon arrival please review the final schedule to determine the most current beginning/ending time for each event as well as the time/location of departure of transportation if involved

Please Note: Since there are limited reservations/space available for many of these historically popular events, members/guests who sign up for both the Bailli Appreciation and Grand Gala Dinners on or before August 1, 2016, will be provided with Priority Reservations. Similarly, Priority Status will be provided to members/guests who make reservations for both Dine-Around evenings at the Bellagio, on or before August 1, 2016.

Your Confirmation: You will be provided with a confirmation of your reservation via email, so please make sure to provide your email address. Please Do Not assume your reservation has been established until you have received the email confirmation from the Chaîne office.

Questions? Simply call the Chaîne office at 973-360-9200, or email us at chaine@chaineus.org and one of our staff members will assist you.