

BOUCHON

Cuisine:	French, seasonal bistro fare
Hours of Operation:	Brunch: Fri – Sun, 8 a.m. – 2 p.m. Dinner: Fri & Sat, 5 p.m. – 10 p.m., Sun – Thurs, 5 p.m. – 9 p.m.
Chef/Owner:	Thomas Keller
Executive Chef:	Josh Crain
Chef de Cuisine:	Peter Clark
Pastry Chef:	Leigh Shamir
Description:	Bouchon’s quintessential bistro fare changes with the seasons, and though their presentation may change, some of Chef Keller’s favorite dishes remain as fixtures on the menu throughout the year: roast chicken, steak frites, croque madame, pot de crème and lemon tart as well as an extensive raw bar. The restaurant’s cuisine is complemented by an extensive, international wine list. Each day, additions to the menu are hand-written on blackboards throughout the restaurant.
Patio dining:	This breathtaking patio is hidden from the Las Vegas Strip and surrounded by lavish gardens, fountains, and the Venezia pool. Most popular for brunch, and the perfect place for delightful meals after sundown.
Designer:	Adam D. Tihany. Regarded as one of the world’s preeminent hospitality designers and named one of the greatest American interior architects by The New York Times.
Design Features:	Modeled after the bistros in Paris, Bouchon features a vibrant environment with classic mosaic floor, a magnificent pewter bar, antique light fixtures, and hand-painted murals by French artist Paulin Paris.
Seating Capacity:	Main Dining Room: 128

Private Room: "Point": 6; "Bocuse": 24
Patio: 40
Total seating capacity: 168

Attire: Smart Casual

Price Range: Appetizers: \$10 - \$20
Main dishes: \$25 - \$60

Reservations: Recommended

Phone 702.414.6200

Location: Venezia Tower

Website: [Bouchon at The Venetian Resort Las Vegas](#)

Fun Facts: All the breads, pastries and desserts are made fresh daily at Bouchon Bakery, Chef Keller's Parisian-style bakery.

There is a table named for Anthony Bourdain, who dined at Bouchon during his first season of "No Reservations."

Guest Favorites: Quiche du Jour, Crab Benedict, Chicken and Waffles during Brunch service, Escargot, Steak Frites, Trout Amandine for dinner; and Crème Brûlée for dessert.

Must Have: Assorted Bouchon Bakery Pastries, Truffle Croque Madame, Bibb Lettuce Salad, Seasonal Roasted Chicken, Lemon Tart

Awards: USA Today: *10 Best Brunches* - #1 Bouchon, 2020
Time Magazine: *America's Best Chef* - Thomas Keller, 2001
Wine Spectator: *Best of Award of Excellence*, 2020
Wine Spectator: *Best of Award of Excellence*, 2019
Food Network: *Best Restaurants in Las Vegas*, 2019
Best of Las Vegas Awards: *Best French Restaurant (Silver)*, 2019
Condé Nast: *Nine Best Breakfasts and Brunches in Las Vegas*, 2018
Las Vegas Magazine: *Nine Brunches to Wake Up*, 2018

Wine Spectator Restaurant Awards: *Best of Award of Excellence*,
2017

Silver State Awards: *Best Sunday Brunch*

Zagat: *10 French Dishes You Need To Know*, 2017

Wine Spectator: *Best of Award of Excellence*, 2016

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THOMAS KELLER
Chef/proprietor

Chef Thomas Keller is renowned for his culinary skills and high standards. He has established a collection of restaurants that sets a new paradigm within the hospitality profession. Now celebrating its twenty-fifth year, Keller took ownership of The French Laundry in Yountville, CA and quickly garnered worldwide acclaim. His restaurants also include Bouchon Bistro, with locations in Yountville and Las Vegas; Per Se in New York City; Ad Hoc + addendum in Yountville; The Surf Club Restaurant in Surfside, FL; Bouchon Bakeries in Yountville, New York, Las Vegas and in the Middle East; and the Mexican eatery La Calenda in Yountville. Keller's most recent restaurant TAK Room, celebrates Continental cuisine and serves an iconic menu from America's history. He is the first and only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first American male chef to be designated a Chevalier of The French Legion of Honor. He has received countless accolades, including The Culinary Institute of America's "Chef of the Year" Award and the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards. In 2017, Keller led a team from the United States to its first-ever gold medal in the Bocuse d'Or, a prestigious biannual competition that is regarded as the Olympics of the culinary world. For embodying the state's spirit of innovation, he was inducted into the 2018 California Hall of Fame, and in June 2019, Keller became the first USA inductee into the oldest savory chef association in the world, The Mast

JOSH CRAIN
Executive Chef

Chef Josh Crain has worked with Chef Thomas Keller for more than sixteen years. In his current role as Executive Chef, Chef Crain is responsible for the restaurant and bakery operations inclusive of all culinary and service elements. Prior to this position, Chef Crain was the restaurant's Chef de Cuisine and held that position for seven years. Just two years out of the Culinary Institute of America, his career began at Chef Keller's original Bouchon in Yountville, CA, where he was instrumental in building its strong foundation. During his tenure, he took on different roles first as chef de partie, then as a sous chef, where he received one of Bertolli Olive Oil's sous chef awards, an honor given to only ten sous chefs in the country. Later becoming chef de cuisine, he was part of the team that earned the restaurant's first Michelin Star, an honor which has been maintained since 2007. He continues to lead a team of hospitality professionals within Bouchon Las Vegas, placing emphasis on the importance of making memories for guests.

PETER CLARK
Chef de Cuisine

As Chef de Cuisine, Peter Clark oversees the culinary operations of Bouchon Bistro and Bouchon Bakery at The Venetian in Las Vegas. Peter's tenure at Bouchon began in 2011 when he started as a Chef de Partie. Over the next decade, he rose to Executive Sous Chef in 2018, before being named as the restaurant's Chef de Cuisine a year later. With each position, Peter has shown technical finesse combined with a deep appreciation for ingredients, and Chef Keller's culinary ethos.

Peter was deemed the prestigious People's Choice winner as well as a Junior Regional Chef winner during the San Pellegrino cooking competition in 2011. It was during this experience that he first met Chef Thomas Keller and set his sights on working at one of his restaurants.

Originally from Vail, CO, Peter gravitated towards the kitchen at a young age. After high school, he pursued a bachelor's degree in Culinary Arts from New England Culinary Institute in Montpelier, VT. Upon graduation, Peter held positions at Restaurant Splendido and Sweet Basil, both located in Colorado.