



WOLFGANG PUCK

Cuisine:	Steakhouse
Hours of Operation:	Sun - Thurs: 5:30 p.m. - 10:00 p.m. Friday and Saturday: 5:00 p.m. - 11:00 p.m.
Owner/Chef:	Wolfgang Puck Fine Dining Group, Wolfgang Puck
Executive Chef:	Matt Hurley
Description:	CUT by Wolfgang Puck continues to be one of the most highly coveted dining reservations in Las Vegas and remains a popular destination for both locals and tourists alike. The restaurant presents a contemporary twist on the classic steakhouse through global influences and Wolfgang's philosophy of offering only the finest, freshest and humanely treated ingredients and inventive sauces.
Designer:	Todd-Avery Lenahan, TAL Studio
Design Features:	With a contemporary aesthetic design, Wolfgang Puck's classic American steakhouse is seductively inviting with over 100 electro-lanterns adorning the walls and ceiling, accompanied by a rich leathered stone bar, custom plush seating paired with sophisticated acrylic top tables, textured walls and ceilings, wood flooring and a redesigned banquet room.
Seating Capacity:	Main dining: 140 seated, 250 reception with stations

Front dining room: 60 seated dinner / 100 cocktail reception
Private dining room: 56 seated dinner / 60 cocktail reception
Semi-private portion of rear main dining: 60 seated dinner,
70 reception

Attire:	Upscale casual
Price Range:	Appetizers: \$18 and up Main dishes: \$38 and up
Reservations:	Highly recommended
Phone Number:	702.607.6300
Location:	The Palazzo Waterfall Atrium
Website:	CUT at The Venetian Resort Las Vegas
Fun Fact:	CUT is home to more than 1,300 birthday and anniversary celebrations annually!
Guest Favorites:	Japanese Hamachi, American Wagyu filet mignon, butter lettuce salad
Food Must Have:	Banana cream pie, porterhouse for two, cavatappi pasta mac & cheese.
Cocktails Must Have:	Samurai Sword or Pepino's Revenge or our tableside hand-crafted old-fashioned cart
Awards:	Forbes Travel Guide: <i>Four Star Restaurant CUT, 2020</i> Desert Companion - Restaurant Awards: <i>Chef of the Year Matthew Hurley, 2019</i> Forbes Travel Guide: <i>Four Star Rating, 2018</i> Forbes: <i>Best Steakhouse in Las Vegas, 2018</i> Las Vegas Weekly "Best of Vegas" Readers' Choice: <i>Best Steakhouse, 2017</i> Silver State Awards: <i>Best Restaurant Service, 2017</i> Forbes Travel Guide: <i>Four Star Rating, 2016</i> AAA: <i>Four-Diamond Restaurant, 2016</i> Desert Companion "Restaurant Awards": <i>Pastry Chef of the Year-Nicole Erle, 2016</i>



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Chef/proprietor

Wolfgang Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumanière in Provence.

At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. He opened the legendary Spago in 1982, proving a great meal matched excellent wine, service and dynamic setting makes for a relaxing and extraordinary culinary experience.

Wolfgang has changed the way Americans cook and eat by combining classic French techniques with California and Asian influences as well as the freshest and finest ingredients. He has also changed the face of dining in cities throughout the nation, first in Los Angeles, then in Las Vegas, where he was the first star chef to create a contemporary fine dining restaurant, paving the way for other celebrated chefs and the city's metamorphosis into an acclaimed dining destination.

MATT HURLEY
Executive Chef

A Boston native, young Hurley would often be found in the family kitchen cooking alongside his mother and grandmother. Intrigued by the foods of his heritage Matt loved spending his afternoons helping to prepare dinners for their large family. Here he learned the secrets of his family recipes and the true sense of family and the rewards of entertaining through food.

His interest for the culinary arts and the passion for excellence led him to attend The Culinary Institute of America in Hyde Park, NY, graduating with an Associate's Degree in Occupational Studies. This prestigious, diverse degree program encompassed the study of classic and contemporary culinary techniques, method training and the development of effective leadership skills.

Following graduation, Hurley relocated to Las Vegas and began his 20-year career with the Wolfgang Puck Fine Dining Group. Starting as a prep cook at Spago, Hurley quickly advanced through a variety of roles within the restaurant group including café chef, line cook, kitchen and purchasing manager, and Corporate Catering Chef. To ready himself for an Executive Chef position, Hurley then spent time training at CUT in Beverly Hills working alongside Wolfgang Puck.

Today, Matt Hurley's distinguished talent, creativity, and passion for cooking, serve as the perfect recipe for success in his role as Executive Chef of CUT at The Venetian Resort Las Vegas. With originality and a desire to entertain, Hurley integrates a passion for fine dining with the freshest, all-natural ingredients possible to create seasonal menus that deliver a culinary experience not to be missed.