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LAS VEGAS WINE & FOOD™ Taste of the Town!

Taste of the Town is Las Vegas Nevada's premiere destination for fabulous fun! Share in the excitement as we wow you with superbly crafted culinary delights prepared by James Beard's own Chef Akira Back. This sumptuous event will feature some of Chef Back's most revered signature creations such as Big Eye Tuna Pizza, Jeju Domi and the famous Baked Crab Hand Roll. Guests will enjoy a vibrant Las Vegas afternoon as they savor award-winning wines and spirits at this upscale casual event. We offer walk around tastings and exceptional cuisine for our patrons to enjoy as they explore the extravagance that defines Las Vegas.

Tickets are now on sale for The Las Vegas Taste of the Town! December 21, 2013.

Date: Saturday December 21, 2013

Time: 12noon – 3:30pm

Location: Yellowtail – Bellagio Hotel and Casino

Tickets: <http://bellagiotasting.eventbrite.com>

- Event is open to Media and invited guests
- Smart Casual Attire
- Walk-Around Tastings (indoors)
- Featuring James Beard Foundation chef
- Award winning **Wines, Beers, and Spirits.**

<http://vegaswineandfood.com>

About Yellowtail:

Bringing a sense of adventure to Japanese fine-dining, Yellowtail Japanese Restaurant & Lounge delivers imaginative twists on traditional and modern Japanese cuisine.

Abundant selections of specialty sakes enhance Yellowtail Japanese Restaurant & Lounge's innovative dishes, while panoramic views of Bellagio's iconic fountain show and the Las Vegas Strip award guests a multi-sensory dining experience. Award-winning Chef Akira Back's menu of authentic traditional and modern Japanese cuisine dishes includes seasonal fish and ingredients flown in daily from the finest markets and purveyors around the world, showcased in sushi, sashimi, tempura, and hand rolls.

Yellowtail Japanese Restaurant & Lounge's elegant wood and stone décor, as well as size, foster a vibrant atmosphere. The restaurant's signature design element, a 25-by-13-foot, bronze wall-mounted installation of the dorsal side of the yellowtail fish greets you at the entrance.

In addition to traditional raw fish preparations, Chef Back creates a selection of innovative dishes inspired by his global travels and experiences working with industry greats, such as Nobu and Morimoto. Yellowtail Japanese Restaurant & Lounge also offers a hand-selected extensive sake collection, encompassing several different types from the classic to the avant-garde representing many prefectures from across Japan.

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