

WYNN REVELRY

BY  CHEF'S TABLE



REVELRY REVEALED: CHEF'S TABLE EXPERIENCES

Through master classes, live demonstrations and guided tastings, discover the techniques, creativity and inspiration behind influential restaurants from around the globe. Hosted in distinctive settings throughout Wynn Las Vegas, each experience offers direct access to the people shaping today's culinary landscape.

FRIDAY, SEPTEMBER 18

10 A.M.

*Wynn Pastry
Showpiece Studio*

TROMPE L'OEIL PASTRY WITH DINARA KASKO AND FLORA AGHABABYAN

Learn how Ukrainian pastry chef and former architect Dinara Kasko uses 3D-printed silicone molds to create her visually striking pastry art.

10 A.M.

Aft Cocktail Deck

SECRETS OF SENEGAL'S ATAYA TEA CEREMONY WITH SERIGNE MBAYE

Experience one of West Africa's most distinctive social rituals, where the intentional pace encourages conversation and community. Mbaye is the chef and co-owner of Dakar NOLA, recipient of the 2024 James Beard Award for Best New Restaurant and Best Chef: South in 2026.

1 P.M.

Delilah

CALIFORNIA SOUL: COOKING DEMONSTRATION AND TASTING WITH KEITH CORBIN OF ALTA ADAMS

Two-time James Beard Award nominee Keith Corbin, the executive chef and co-owner of Alta Adams in Los Angeles, hosts a live cooking demonstration and tasting inspired by his bestselling memoir, "California Soul: An American Epic of Cooking and Survival." Co-hosted by Delilah Executive Chef Jonathan Bauman, the experience takes place at Delilah's private chef's table.

FRIDAY, SEPTEMBER 18

1 P.M.

PISCES

TIMELESS LEVANTINE COOKING WITH SARA AQEL

Named the 2026 Middle East and North Africa’s Best Female Chef as part of Middle East & North Africa’s 50 Best Restaurants, Sara Aqel of Dara Dining by Sara Aqel hosts an exclusive cooking demonstration and tasting exploring the region’s traditional dishes. Co-hosted by Pisces Executive Chef Martin Heierling, the experience celebrates the simple but powerful idea that cuisine preserves memories.

2 P.M.

Sartiano’s
Italian Steakhouse

SOLD
OUT

BUCKET LIST PIZZAS WITH JACOB SEREBNICK OF CERES, NEW YORK

An alumnus of New York’s three Michelin-starred Eleven Madison Park, Jacob Serebnick is the co-founder and pizzaiolo behind Ceres, the Manhattan pizzeria known for carefully sourced, artisanal pizzas that regularly sell out. This cooking demonstration and tasting will feature several original pizzas that Serebnick has always wanted to create.

SATURDAY, SEPTEMBER 19

10 A.M.

Wynn
Pastry Kitchen

SOLD
OUT

CONFECTIONERY MAGIC WITH CAMILA FIOL

Named Latin America’s Best Pastry Chef 2024 by Latin America’s 50 Best Restaurants, Camila Fiol is the founder of Dulcería Fiol in Santiago, Chile. Her artisanal confections transform native Chilean ingredients into sweets inspired by the country’s flavors and traditions. During this interactive demonstration, co-hosted by Wynn’s Executive Pastry Chef Jen Yee, guests will learn foundational candy and confection making techniques.

1 P.M.

Encore Pool

THE STREET FOODS OF QUITO

Alejandro Chamorro, chef and co-owner of Nuema in Quito, Ecuador, invites you to a cooking demonstration and tasting inspired by the irresistible street foods of Quito. Nuema was named No. 10 on Latin America’s 50 Best Restaurants 2025 list.

1 P.M.

Casa Playa

SOLD
OUT

SEA, SOIL & FIRE: A CULINARY COLLABORATION WITH RODOLFO GUZMÁN OF BORAGÓ AND SARAH THOMPSON OF CASA PLAYA

Widely recognized for redefining Chilean cuisine, Rodolfo Guzmán is the chef-owner of Boragó in Santiago, Chile. He joins with Sarah Thompson, executive chef of Casa Playa at Wynn and 2026 recipient of the James Beard Award for Best Chef, Southwest, to host a live cooking demo followed by a casual tasting.

1 P.M.

Wynn Golf Club

THE ART OF THE PERFECT STEAK

Join Doug Psaltis for a live-fire cooking demonstration and tasting focused on the art of preparing steak. Psaltis is the chef and co-owner of Chicago’s Asador Bastian, a Basque-inspired steakhouse named one of Esquire’s Best New Restaurants in America in 2023 and included in The New York Times’ list of the 50 best restaurants in America in 2024.