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## **Restaurant Guy Savoy Executive Chef Mathieu Chartron Named 2015 James Beard Foundation Awards Semifinalist**

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**LAS VEGAS (Feb. 19, 2015)** – Chef Mathieu Chartron of [Restaurant Guy Savoy](#) at [Caesars Palace](#) has been named a semifinalist for the 2015 James Beard Awards. Chartron is recognized as a semifinalist for the Rising Star of the Year category, and is one of seven nominations to come from Las Vegas. Chartron and fellow semifinalists were selected by the James Beard Restaurant and Chef Awards Committee, composed of critics, writers and editors, from nearly 35,000 submissions.

Finalists will be announced at the Beard House in New York City on Tuesday, March 24.

Entire list of semifinalists can be viewed at <http://www.jamesbeard.org/blog/2015-restaurant-and-chef-award-semifinalists>.

Chartron's passion for food began at an early age at his parent's restaurant in Saint Donat sur L'Herbasse, a small town in France. He began culinary school at the age of 16, and after graduation, started his first job at Michelin-starred restaurant Bouvarel in Saint Hilaire du rosier, France. Four years later, in 2007, he moved to Paris to continue his career at the prestigious Restaurant Guy Savoy in Paris. Chartron learned to perfect his craft and grow under the tutelage of master chef Guy Savoy. A little over two years later, he accepted the Sous Chef position at Savoy's newly opened Las Vegas restaurant, Restaurant Guy Savoy at Caesars Palace. In 2010, Chartron was promoted to executive chef, where he continues to curate culinary masterpieces.

### **About Restaurant Guy Savoy**

Caesars Palace welcomed Michelin three-star French chef Guy Savoy in May 2006 to its Augustus Tower, making this the famed chef's sole U.S. restaurant. His coveted three Michelin stars are widely recognized as the pinnacle in culinary achievement. In 1997, he was honored with a "Guy Savoy" entry in the prestigious Larousse encyclopedia. In 2000 he received the Legion d' Honneur – his country's highest honor – from the French Minister of Agriculture, and, in 2009, was named "Officier" of the Legion d'Honneur. In 2002 Savoy was awarded his third

Michelin star and voted “Chef of the Year” by his French peers. In addition to the exquisite menu offerings, Restaurant Guy Savoy is home to Las Vegas’ first Cognac Lounge, as well as the only Krug Chef’s Table in the United States, affording guests an unforgettable dining experience. Since opening in May 2006, the Caesars Palace restaurant has received widespread critical acclaim including *Esquire’s* “Best New Restaurants,” and *Gayot’s* “Top 40 Restaurants in the U.S.” It earned 3 -1/2 stars from the *Los Angeles Times* while *Newsweek International* called it “the best restaurant in Las Vegas, and one of the finest anywhere.” Restaurant Guy Savoy has also been awarded multiple *Forbes* Five Star Awards, *Wine Spectator’s* “Grand Award of Excellence,” and has been named *Eater Vegas’* “Essential Las Vegas Restaurant,” one of the “15 Best Restaurants in Las Vegas” by *The Daily Meal*, the “Best of the Best” by *Robb Report* and “One of the Best New Restaurants in the World” by *Travel + Leisure*.

### **About Caesars Palace**

World-renowned Las Vegas hotel and casino, Caesars Palace features 3,960 hotel guest rooms and suites, including the 181-room Nobu Hotel Caesars Palace and Forbes Star Award-winning The Laurel Collection by Caesars Palace. The 85-acre resort offers 25 diverse dining options including celebrity chef-branded restaurants by Gordon Ramsay, Bobby Flay, Nobu Matsuhisa and Guy Savoy, the award-winning Bacchanal Buffet, nearly 130,000 square-feet of casino space, a five-acre Garden of the Gods pool oasis and the luxurious Qua Baths & Spa. The 4,300-seat Colosseum, Billboard Magazine’s Venue of the Decade, spotlights world-class entertainers including Elton John, Rod Stewart, Reba, Brooks & Dunn, Mariah Carey and Jerry Seinfeld. The Forum Shops at Caesars showcase more than 160 boutiques and restaurants. Opening in Spring 2015 are Searsucker Las Vegas, the restaurant from celebrity chef and “Top Chef” finalist Brian Malarkey, as well as the 75,000 square-foot OMNIA Nightclub. For more information, please visit [www.caesarspalace.com](http://www.caesarspalace.com) or [www.caesars.thedigitalcenter.com](http://www.caesars.thedigitalcenter.com) to access media materials and request high-resolution images. Find Caesars Palace on [Facebook](#) and follow on [Twitter](#).

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