

P R E S S R E L E A S E

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19 KITCHEN • BAR

Fare With Flair Distinguishes This Lake Tahoe Treasure

Lake Tahoe, October 12, 2005 – What would inspire NBA legend Michael Jordan to eat at the same restaurant four nights in a row? Was it the dining room's incredible view of Lake Tahoe from every seat in the house? You bet. Was it the stellar service and stylish decor? Without a doubt. But what really garnered the superstar's attention was the sea bass.

The pan-seared plank, which arrives nestled on a bed of risotto with garlic, bay shrimp, and shallots in a creamy lobster broth, is a crowd favorite at the acclaimed **19 Kitchen • Bar**, located on the 19th floor of Harveys Resort & Casino in scenic Lake Tahoe.

Part of a million-dollar renovation at the former Llewellyn's, 19 Kitchen • Bar's menu, as well as most everything else at the restaurant, is the brainchild of Harrah's executive Don Marrandino and Michelin-trained chef Christophe Jorcin. The pair spent weeks studying the food, the lighting, the acoustics, you name it, at restaurants in New York, Las Vegas, and beyond to come up with the creative concept behind tony 19 Kitchen • Bar. Christophe also called upon his distinguished background working in the kitchens of French masters like Raymond Oliver, Alain Senderens, and Georges Blanc, which is evident in dishes like the drunken lobster with prosciutto gnocchi and truffle cream and the warm goat cheese strudel with wild mushrooms, arugula, and balsamic vinaigrette.

Manning the kitchen and taking these delectable dishes from concept to completion is chef Gerardo Evangelista. "He's the producer and Don and I are the directors," says Christophe of Evangelista's talent for combining their vision

with a pinch of his own creative juices to deliver diners a meal that is as flawlessly presented as it is delicious. For instance, when you order the “Forks” from the For the Table section of the menu, you’ll be rewarded with a platter of savory smoked salmon, caviar poppers, and scallion blinis that arrive served on the tines of upright utensils.

Start to finish, be it chic appetizers like overstuffed lettuce wraps with water chestnuts and shiitake mushrooms, sophisticated entrees like wet-aged pork chops grilled over an aromatic wood fire, or fun desserts like sweet doughnuts served with a glass of cold milk, it’s easy to see why the fare with flair at 19 Kitchen • Bar keeps fans like Michael Jordan coming back for more.

