



Chef Lola Pokorny
&
Executive Chef
Hans Andersen
Lola's

Lola Elizabeth Pokorny was born in New Orleans and raised in Louisiana until she relocated to Las Vegas, Nevada in 1990. Beth comes from a family of cooks, chefs and restaurateurs. She enjoys preparing and sharing authentic Cajun foods of Southern Louisiana.

As an owner of Cajun Connection in Las Vegas, she has been a successful part-time personal chef and caterer for 19 years. Opening Lola's is the realization of a life long dream.

Lola's has been on many media venues. It was featured in Guy Fieri's Diners Drive-Ins and Dives. Guy said the roast beef po' boy with gravy is on point, and the crawfish is tender, sweet and out of bounds. Lola's was also recognized in Las Vegas Weekly, Vegas Seven Magazine, Las Vegas Review Journal, Las Vegas Woman Magazine and many more.



Hors D'oeuvres

Char Grilled Gulf Oysters On The Half Shell

Shrimp Remoulade Crostini

Hoppin John with Crispy Chicken Wing

Gumbo Shots

Action Stations

Artichoke Frites with Crab Salad with Hollandaise Sauce

Orange Bowl Salad with Mandarin Oranges, Dried

Cranberries, and Candied Almonds

Bronzed Catfish and Grits

Shrimp Creole
Low Country Greens

Chicken and Sausage Jambalaya

Dessert Station

Bananas Foster with Vanilla Bean Ice Cream

Crispy Bread Pudding Nuggets with Vanilla Sauce



Chef Wes Kendrick
&
Laurie Kendrick
Table 34

Chef Wes Kendrick is the owner and executive chef of Table 34. Wes got his culinary education working alongside of old school Italian chefs in his hometown, Redlands, California. Wes says “he went to school in the kitchen. I placed myself with the best chefs in the area, I called it ‘paid college,’ with a daily beating”. Wes’ big sister, Laurie worked under Wolfgang Puck in San Francisco and was chosen to help open Spago in Las Vegas in 1992.

In the late 90s Wes, with the assistance of Laurie, opened Wild Sage. With a new vision of serving gourmet comfort food, they created what is now Table 34. The restaurant has been rated “A” on Las Vegas Review Journal for its food, atmosphere and service.



Appetizers

Oven Roasted New Potatoes with Truffle Potato Puree

Chilled Shrimp and Avocado Salad on Endive Spears

Grilled Prime Beef Tenderloin on Crostini with
Horseradish Cream and Crispy Capers

Warm Puff Pastry Squares with Danish Blue Cheese
and Granny Smith Apples

First Course

Cream of Tomato-Tarragon Puree

Salad Course

Chilled Beets with Watercress, Goat Cheese, and Candied Walnuts
And Raspberry Vinaigrette

Entree

Seared Wild Scottish Salmon with Cauliflower Puree,
Asparagus Spears and Lemon-Dill Butter

Dessert

Dark Chocolate Mousse and Espresso Tiramisu

BEVERAGES

The receptions for both dinners will feature a selection of sparkling, white and red wines as well as the restaurateurs' favorite beverage choice.

Lola's

A selection of red and white wines,
Louisiana's Abita Beer and a
Special Cocktail

Table 34

Southern Wine & Spirit's
sommelier will select wines
to be paired with each dinner course.

Beverages Donated by
Larry Ruvo
and
Southern Wine and Spirits
&
Nevada Beverage Company



Reservations & Payment

The dinners are by **reservation only and to be paid in advance.**

Inclusive cost per dinner is \$100.
Purchase tickets for both dinners by
Wednesday March 19 and receive a
discounted price of \$150.

All major credit cards are accepted.
If paying by check please make
checks payable to
UNLV Board of Regents.

For reservations and payment please
contact:

Adrianna Oliva
olivaa3@unlv.nevada.edu
562-365-4504

For directions to the Stan Fulton
Building go to maps.unlv.edu/igi

Thank you!



The College of Hotel Administration
Presents:

Chef Artist Dinner Series

March 25, 2014 - 6:00 pm

**Chef Lola Pokorny
and
Executive Chef Hans Andersen**

April 29, 2014 - 6:00 pm

**Chef Wes Kendrick
and
Laurie Kendrick
Table 34**

Chef Artist Dinner Series

The March 25th and April 29th, 2014
Chef Artist Dinners will be the 16th
and 17th in a series of Gourmet dinners
to benefit the William F. Harrah College
of Hotel Administration.

Each Chef Artist Dinner features a
guest chef preparing their hand-picked
signature menu items.

The dinners take place at the UNLV
Stan Fulton Building. It begins with an
hors d'oeuvre reception at 6:00 pm.

Proceeds from the event will go to the
William F. Harrah College general
scholarship fund.