

h a r v e s t

B Y R O Y E L L A M A R

Harvest by Roy Ellamar

LOCATION	Bellagio
DATE ESTABLISHED:	December 2015
EXECUTIVE CHEF:	Royden Ellamar
GENERAL MANAGER:	Hunter Welch
HOURS:	Tuesday – Saturday, 5 p.m. – 10 p.m.
RESERVATIONS:	Recommended by calling (702) 693-8865 or (866) 259-7111
CUISINE:	New American cuisine and seasonal dishes inspired by regional farms.
WINE LIST:	The wine list mirrors Ellamar’s philosophy of using sustainable ingredients and includes 350 selections with a focus on small production American producers as well as wines from the great regions from around the world.
DESIGNER:	Gensler & Associates
DÉCOR:	Harvest by Roy Ellamar exudes home-grown comfort with a warm atmosphere and a welcoming open-front façade. The restaurant plays on elements of nature with wood flooring and paneled walls, complemented by hand-blown light fixtures and copper accents throughout. The centerpiece of the space is Harvest’s captivating exhibition kitchen, made entirely of glass so guests can watch Chef Ellamar’s masterpieces come to life.
DRESS CODE:	Business Casual
CREDIT CARDS:	All major credit cards accepted

CAPACITY:

Bar and Lounge	66
Dining Room	148
Private Dining Room	60
Semi-private Dining Room	40