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NEWS RELEASE

Dominique Ansel Marché Debuts at Paris Las Vegas Dec. 6

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The new Parisian market-inspired venue is the award-winning pastry chef's second location in Las Vegas

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LAS VEGAS--(BUSINESS WIRE)-- A freshly baked dining concept awaits at Paris Las Vegas. In partnership with Caesars Entertainment, Chef Dominique Ansel – James Beard Award-winning pastry chef and the creator of the Cronut® – will open his second venue on the Las Vegas Strip, Dominique Ansel Marché at Paris Las Vegas, on Friday, Dec. 6 at noon. As a “thank you” to those looking to take the first bites of Chef Dominique’s signature creations, the first 50 guests will receive a commemorative gift in celebration of the grand opening.

“I’m thrilled to have a new home at Paris Las Vegas with the launch of Dominique Ansel Marché,” said Chef Dominique Ansel. “In each of our shops, we always create something unique. With this new concept, we wanted to recreate the feeling of a Parisian marketplace – something that I remember fondly growing up, with fresh-made crêpes, slow-cooked rotisserie chicken with French fries or roasted potatoes, beautiful fruit tarts and croissants. It reminds me so much of home in France, right here at the heart of The Strip.”

In a twist from the Caesars Palace location, Dominique Ansel Marché offers a new savory selection as part of its Parisian market-inspired menu, including made-to-order buckwheat crêpes, sandwiches and flatbreads. Guests can enjoy the Bretonne Complète Crêpe, a French classic with thinly sliced Paris ham,

aged Gruyère cheese and a sunny-side-up egg. Additionally, the shop's stunning on-site rotisserie will feature a variety of slow-cooked meats from roast chicken to roast beef, crispy herbed porchetta and more. The Rotisserie Chicken is a particular favorite of Chef Dominique's, with herb-rubbed Amish chicken served with French fries or roasted fingerling potatoes.

Similarly to Dominique Ansel Las Vegas at Caesars Palace, Chef Dominique's iconic Cronut[®] will also be available, featuring a different flavor every month, never repeating. To mark the debut of Dominique Ansel Marché, the December Cronut[®] flavor gives a nod to its new Parisian home: Pain au Chocolat, filled with dark chocolate and croissant ganache. Fan favorites like DKA (Dominique's Kouign Amann), Chocolate Chip Cookie Shots, and fresh-baked croissants and viennoiserie will be available at the Paris location. Visitors can also indulge in a variety of made-to-order sweet crêpes like Strawberries & Cream and Hazelnut Praliné, and a selection of fresh fruit tarts created exclusively for Marché and not available anywhere else.

"We're so fortunate to have another award-winning chef provide delicious and decadent food as part of our culinary roster here at Paris Las Vegas," said Ken Ostempowski, SVP and General Manager of Paris Las Vegas. "Dominique Ansel Marché is a beautiful dining destination where guests can conveniently enjoy their favorite pastries, as well as never-before-served savory items for breakfast, lunch and dinner."

The dining concept draws inspiration from the sidewalk markets in France. Guests can enjoy more than 5,000 square feet of café-style and park bench seating while grazing on new and classic menu selections. Greenery and trees enhance the experience of dining along the streets of Paris, while flower stands and hanging awnings add to the market atmosphere.

Dominique Ansel Marché contributes to the transformation story of Paris Las Vegas, which has recently opened several food and beverage offerings, including The Bedford by Martha Stewart, Vanderpump à Paris by Lisa Vanderpump and Montecristo Cigar Bar.

Dominique Ansel Marché is adjacent to The Bedford by Martha Stewart at Paris Las Vegas. The restaurant will be open from 7 a.m. to 11 p.m. daily. For more information, guests can visit caesars.com/paris-las-vegas/restaurants.

About Paris Las Vegas

Paris Las Vegas brings the passion and sophistication of the City of Light to the heart of the Las Vegas Strip, transporting guests to Europe's most romantic city. Distinctive for its dramatic 46-story replica Eiffel Tower with a free, nightly light show and authentic architectural reproductions, the resort features more than 2,900 rooms and **suites**, including Burgundy Rooms. The newly renovated Versailles Tower adds 756 redesigned luxury guestrooms to the hotel, with select rooms featuring balconies. The resort offers an 85,000-square-foot casino; the renovated

Caesars Race & Sportsbook at Paris Las Vegas; the two-acre Pool à Paris; Las Vegas' first rooftop bar and grill, BEER PARK, spanning 10,000 square feet; Voie Spa & Salon; two wedding chapels; unique French retail shopping located along the resort's Le Boulevard District and the Parisian-themed lounge, Chéri Rooftop. Restaurants include a distinctive array of fine cuisine, such as Chef Joho's acclaimed Eiffel Tower Restaurant, French-bistro Mon Ami Gabi and internationally renowned Gordon Ramsay Steak. Paris Las Vegas also offers quick service options like Brioche by Guy Savoy and Bobby's Burgers by Bobby Flay. Additionally, the resort is home to Lisa Vanderpump's second Las Vegas venue, Vanderpump à Paris, Nobu restaurant, The Bedford by Martha Stewart, Montecristo Cigar Bar and Dominique Ansel Marché. Featuring one of the largest ballrooms in Las Vegas, Paris offers 140,000 square feet of pillarless function space. Paris Las Vegas is operated by a subsidiary of Caesars Entertainment, Inc. (NASDAQ: CZR). For more information, please visit parislasvegas.com. Find Paris Las Vegas on **Facebook** and follow on **Twitter** and **Instagram**. Must be 21 or older to gamble. Know When To Stop Before You Start. ® If you or someone you know has a gambling problem, crisis counseling and referral services can be accessed by calling 1-800-522-4700, Caesars License Company, LLC.

About Dominique Ansel

James Beard Award-winning Pastry Chef, Dominique Ansel has shaken up the pastry world with innovation and creativity at the heart of his work. Chef Dominique has been responsible for creating some of the most fêted pastries in the world, including: the Cronut® (named one of TIME Magazine's "25 Best inventions of 2013"), The Cookie Shot, Frozen S'more, Blossoming Hot Chocolate, and many more. For his prolific creativity, he was named the World's Best Pastry Chef in 2017 by the World's 50 Best Restaurants awards. Food & Wine has called him a "Culinary Van Gogh" while the New York Post coined him "the Willy Wonka of New York." He has also been bestowed the prestigious l'Ordre du Mérite Agricole, France's second highest honor.

Prior to opening his own shop, Dominique served as the Executive Pastry Chef for Chef Daniel Boulud's celebrated restaurant Daniel, when the team earned its coveted third Michelin star and a four-star review from The New York Times. In 2011, Dominique opened his first shop, the eponymous Dominique Ansel Bakery in NYC's SoHo neighborhood, with just four employees. In July 2021, he opened Dominique Ansel Workshop, a croissant counter inside of his pastry kitchens in NYC's Flatiron neighborhood. October 2022 brought the debut of Chef's first-ever Las Vegas location, Dominique Ansel Las Vegas at Caesars Palace. A forthcoming new shop, Papa d'Amour, is slated to open in Spring 2025 in NYC's Greenwich Village neighborhood. Dominique is also the author of several cookbooks: Dominique Ansel: The Secret Recipes (October 2014), Everyone Can Bake: Simple Recipes to Master & Mix (April 2020), and Life's Sweetest Moments (October 2024).

Media Contacts:

Caesars Entertainment

Kristin Soo Hoo

ksoohoo@caesars.com

Dominique Ansel Bakery

Jessica Cheng

jessica@dominiqueansel.com

Source: Caesars Entertainment, Inc.