

FOR IMMEDIATE RELEASE  
June 8, 2004

## ISLA Mexican Kitchen & Tequila Bar

**Master Chef Richard Sandoval collaborates with Award-Winning International Designer Jeffrey Beers bringing an energetic palette of food and design to Treasure Island in Las Vegas**

**LAS VEGAS** – Fresh off his successful New York City launch of Pampano, one of Esquire’s “best new restaurants in America” in 2003, Mexico City-born Richard Sandoval opens Isla Mexican Kitchen & Tequila Bar at one of Las Vegas’ most dynamic resorts, Treasure Island (TI).

In collaboration with the F&B team at TI and award-winning international designer Jeffrey Beers (Tabú, Las Vegas; Daniel Boulud’s DB Bistro Moderne, New York), Chef Sandoval explores traditional Mexican cuisine, infusing it with a modern twist. As a result, Mexican food and culture take center stage in a high-energy environment.

The room comes alive with Isla’s custom-designed roving guacamole cart armed and ready to serve a variety of Sandoval’s fresh-made guacamoles including *Classic Mexico City Style*, *Citrus Tamarind with Habanero & Mint*, *Chipotle Adobo with Spiced Pumpkin Seeds* and *Lobster with Achiote Passion Fruit & Serrano Chiles*. Guests feast on a menu based on traditional Mexican fare prepared in not-so-traditional ways.

Choices include *Grilled Mexican Spiced Chicken Breast with Corn Dumplings and Pico de Gallo*, *Crispy Red Snapper with Cactus Salad and Citrus Epazote Vinaigrette* and for the meat lover, *Isla Sirloin with Huitlacoche Mashed Potatoes and Chimichurri Sauce*. Tacos, Enchiladas, Tamales and Burritos take on a modern twist with ingredients such as *Lightly Battered Rock Shrimp and Wild Mushrooms*. Chef Sandoval takes cues from tradition by offering a menu of Family Recipes from ‘Grandma Sandoval’s Kitchen’ including Chile Relleno, Chicken Mole Poblano, Roast Pork Pipian and Mexican Meatballs with Chipotle Tomato Sauce.

The Tequila Bar features one of Las Vegas’ most impressive selections of tequilas, as well as margaritas, sangrias and other Mexican cocktail favorites – all prepared with fresh-squeezed juices and fruit purées. Isla’s very own Diosa Tequila (Tequila Goddess) welcomes guests by personally offering a selection of Tequila-based cocktails.

Beers seamlessly weds vibrant, playful colors with rich, dark hues creating a visually compelling 190-seat restaurant. Teak chaises offer Mexican flair, while rose petals suspended in resin-topped tables invoke Mexico’s exotic natural beauty. The walls are adorned with unique works by Mexican artist Paul Birbil, carrying the theme of Modern Mexican throughout the entire space.

Isla Mexican Kitchen & Tequila Bar is Chef Sandoval’s first foray into Las Vegas. When asked why he chose to make the move to this burgeoning city, Sandoval states, “I’ve always been intrigued by the growth and excitement of Las Vegas and its continuously emerging dining scene. By partnering with a property such as Treasure Island, I’m able to take part in not only the property’s evolution, but also the evolution of the city as a whole. There’s no better city than Las Vegas in which restaurants can take part in such a transforming experience and this excites me. Isla Mexican Kitchen & Tequila Bar represents everything that is Mexican to me – bold flavors, lively design and a contagious upbeat energy.”

William Grimes of the *New York Times* (2003) said Richard Sandoval “... delivers inventive, sharply executed dishes that keep the taste buds busy.” This Chef/Owner of five restaurants (Tamayo and Zengo, Denver; Pampano and Maya, NYC; Maya, San Francisco) continues to spread the word about Modern Mexican cuisine as he splashes onto the Las Vegas scene with Isla Mexican Kitchen & Tequila Bar.

# # #