



Elizabeth Blau
FOUNDER + CEO

Elizabeth Blau is one of the most established and respected experts on restaurant development and operations in the country. Blau co-founded Elizabeth Blau & Associates in 2002 with her husband, chef Kim Canteenwalla. With an impressive food service career spanning nearly three decades, Blau is widely credited as being a key player in transforming Las Vegas into a world-class culinary destination. An alumni of the Cornell School of Hotel Administration's masters program, Blau has long served as an arbiter of taste in today's dining scene.

As a food and beverage executive at Mirage, MGM Resorts, and Wynn Resorts, and as Steve Wynn's chosen culinary advisor, she has personally overseen the development of ground breaking food and beverage programs, including the Bellagio, MGM Grand, and both the Wynn and Encore resorts. She continues to lead the industry with her innovative and fresh approach to hospitality. Deftly distinguishing fad from trend, irrelevant from significant, Blau's skilled touch defines her work in Las Vegas and around the world.

Actively involved in her community and profession, Blau serves as a Trustee at the Culinary Institute of America, on the Dean's Advisory board at University of Nevada, Las Vegas, is the Honorary Chair of the Culinary Council for Three Square Food Bank, Las Vegas, sits on the board of Communities in Schools, in Las Vegas, and was named the 2014 Maitres Cuisinier de France Dame de L'anne.

Kim Canteenwalla
PRINCIPAL + MANAGING DIRECTOR

Chef Canteenwalla is a visionary artist whose hands-on familiarity with restaurant operations, attention to detail, wealth of culinary knowledge and vast global experience characterize his many accomplishments. Principal and co-founder of Blau & Associates, along with with Elizabeth Blau, he is also co-owner and culinary visionary behind the wildly successful Honey Salt Restaurant in Summerlin, Las Vegas.

The former executive chef of the MGM Grand in Las Vegas and the Beau Rivage in Biloxi, MS, Canteenwalla has helmed restaurants and resorts around the world, including Cambodia, Indonesia, Dubai, and Thailand. He is four time participant in Best Hotel Chefs in America Series at the James Beard House and, along with Chef Kerry Simon, co-champion of Iron Chef America battle hamburger.

Like his wife, Canteenwalla is an active supporter of both his industry and his community. A participant in dozens of high-profile culinary events, including guest chef appearances around the world, Canteenwalla also proudly serves on the Culinary Council of Three Square, a Las Vegas based food bank. He also serves as a culinary advisor for Las Vegas's Life is Beautiful Festival, an annual celebration of art, music, and food in Downtown Las Vegas.

Jason Lapin
PRESIDENT + COO

Jason Lapin developed a passion for all things culinary at the age of fourteen while working as a busboy at Don's Drive- In in Livingston, NJ. A third generation restaurateur and graduate of Cornell University's School of Hotel Administration, Lapin joined Blau & Associates in 2004 after a long career of nationally recognized and critically acclaimed openings and senior management positions.

His impressive track record includes opening GM of Mark Miller's Red Sage, in Washington DC; Vice President of Sir Terence Conran's Guastavino's Inc. in New York City; opening GM of Craftsteak, in Las Vegas; and opening GM of Spago, Las Vegas, where he was the youngest GM in the history of the Puck group. In collaboration with Elizabeth Blau and Kim Canteenwalla, Lapin has built Blau & Associates into an internationally recognized food service development company with an impressive and extensive client roster.

Awards and Accolades

Elizabeth Blau

Maitres Cuisinier de France Dame de L'anne 2014

Silver State Culinary Awards, Humanitarian Award

Restaurant Business magazine "Top 20"

Honorary Chair of the Culinary Council, Three Square Food Bank, Las Vegas

UNLVino Dom Perignon Award of Excellence

Gold Plate Award, International Foodservice Manufacturers (IFMA)

Hospny Award, Las Vegas Network of Executive Women in Hospitality (NEWH)

Silver Spoon Recipient, Food Arts Magazine

Dream Builder of the Year, I Have a Dream Foundation of Las Vegas

Board of Trustees for the Culinary Institute of America

UNLV Dean's Advisory Board

Kim Canteenwalla

2009 Best New Restaurant Esquire Magazine; Society Café

Battle Hamburger Co-Champion, Iron Chef America

Culinary Council Member, Three Square, Las Vegas

Culinary Advisee, Life Is Beautiful Festival, Las Vegas

Honey Salt

Silver State Awards, Best Neighborhood Restaurant 2014

Silver State Awards, Best Fine Dining Restaurant 2013

Best of Las Vegas New American Restaurant 2013

EATER Las Vegas Restaurant of the Year 2013

Las Vegas Weekly Best New Restaurant 2012

Las Vegas Review-Journal Best New Restaurant 2012

Buddy V's Ristorante

Vegas Seven magazine Restaurant Awards Best Lasagna 2014

EATER National '50 Most Anticipated Restaurant Openings' 2013