

talent bios



Elizabeth Blau

Star/Investor, "Restaurant Startup"

Restaurateur and hospitality consultant Elizabeth Blau stars in season three of "Restaurant Startup." The series features restaurateur and TV personality Joe Bastianich and chef and restaurateur Tim Love, who vie to invest their own money in restaurant concepts they believe could make them millions. New investor Blau joins the deal table this season which premiered January 6th and airs Wednesdays at 10PM ET/PT on CNBC.

With an impressive career spanning nearly three decades, James Beard Award Nominee Elizabeth Blau is the founder and CEO of restaurant development company Blau + Associates, and is widely credited with transforming Las Vegas into the world-class culinary destination it is today. A renowned restaurateur, Blau's skilled touch defines her work in Las Vegas and around the world.

A graduate of the prestigious Cornell School of Hotel Management, Blau began her career with famed restaurateur Sirio Maccioni. As Maccioni expanded the renowned Le Cirque brand to Las Vegas, Blau's work caught the attention of casino developer Steve Wynn. As the vice president of restaurant development for Mirage Resorts, Blau revolutionized the food and beverage operations at the Bellagio and persuaded award-winning chefs to join the company and the flourishing Las Vegas dining scene. In 2004, Wynn again recruited Blau to join Wynn Las Vegas as executive vice president of restaurant development and marketing.

In 2002, Blau parlayed her extensive experience in the restaurant industry to found Blau + Associates, a firm dedicated to creating world-class hospitality experiences. Assembling an impressive team of experts, Blau quickly turned the firm into one of the foremost restaurant development companies in the field with an impressive client list that includes Le Cirque, New York's Rainbow Room, Montage Resorts, Ritz Carlton Hotels and Resorts, Trump Casinos, and Viceroy Hotels and Resorts among many others.

Blau went on to open a series of successful restaurants across Las Vegas. In 2008, she and her husband, award-winning chef Kim Canteenwalla, launched Society Café at Encore to rave reviews. Society Café quickly became a Las Vegas favorite, lauded as one of Esquire Magazine's "Best New Restaurants of 2009."

In 2012, Blau and Canteenwalla embarked on their first solo independent venture, Honey Salt. Offering a glimpse into the couple's culinary life, Honey Salt features the foods, drinks and vibe they have shared with friends for years.

In partnership with TLC's Cake Boss Buddy Valastro, Blau + Associates landed on the Las Vegas Strip in

2013 with Buddy V's Ristorante. Offering Italian favorites pulled from Valastro family recipes, Buddy V's serves Cake Boss fans authentic comfort food.

Joining local favorite Honey Salt in Summerlin, Blau and Canteenwalla launched Made L.V., an American tavern set in the heart of one of Las Vegas' most popular neighborhood in 2014. Celebrating good food, good drinks and good friends, Made L. V. offers well done casual fare.

Blau + Associates newest venture, Andiron Steak & Sea, which opened March 2015, brings fine dining to the Las Vegas suburbs with a celebration of all things grilled, roasted and shucked. Already a hit with locals and visitors, Andiron continues to elevate dining in Las Vegas with a thoughtful menu created for carnivores and vegetarians alike.

Blau's awards and accolades among the industry are numerous, and she is dedicated to serving both her industry and her community. She has appeared as a judge on Food Network's Iron Chef America, and has been featured on the Travel Channel and the Martha Stewart Show. Blau has delivered addresses at storied venues such as the Culinary Institute of America, Cornell University, and the Ecole Hoteliere in Lausanne, Switzerland, and is a member of the James Beard Foundation. Blau passionately supports local organizations including Three Square, serving as the Culinary Council Chair to help eliminate hunger in Southern Nevada. Blau also serves as a trustee for the Culinary Institute of America.