

Photos: 2013 MENUS includes Jabbawockeez and poolside dine-around at Luxor



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Seared diver scallops in citrus orange sauce from Rice & Company at the Epicurean Charitable Foundation's M.E.N.U.S. (Mentoring & Educating Nevadas Upcoming Students) fundraising event at Luxor Oasis Pool on Friday, Oct. 4, 2013.

By [Don Chareunsky](#) (contact)

Tuesday, Oct. 8, 2013 | 12:02 a.m.

The Epicurean Charitable Foundation of Las Vegas hosted its 12th annual MENUS (Mentoring and Educating Nevada's Upcoming Students) fundraiser Friday night with a performance of Jabbawoockeez's "Prism," followed by a poolside dine-around.

The event began with a cocktail reception and purple carpet outside Jabbawoockeez Theater, where the ECF was presented with a proclamation declaring Friday, Oct. 4, 2013, as ECF Day in Las Vegas.

The arrivals carpet included chef Carla Pellegrino (who was the epitome of elegance in a black-and-white ensemble with pants), Chris Philips of Zowie Bowie, magician Murray Sawchuck and wife Chloe Crawford of "Fantasy" at the Luxor, Justin Mortelliti and Mark Shunock of "Rock of Ages" at the Venetian, and sexy cast members of "Fantasy" and Excalibur headliners Thunder From Down Under.

Attendees included Jason Shkorupa, ECF president and VP of food and beverage for MGM Grand; [Kelley Jones](#), ECF chairman of the board and partner at Trust3 Hospitality; Ana Marie Mormando, ECF vice president and vice president of hotel operations for the Bellagio; Larry Ruvo, vice president of Southern Wine & Spirits; and Rose McKinney-James, managing principal for Energy Works Consulting and a director at MGM Resorts International.

After ECF videos and remarks by leaders and [the high-energy show by Jabbawoockeez](#), Season 1 champions of MTV's "America's Best Dance Crew," guests experienced a dine-around at Luxor's pool featuring more than 30 restaurants and beverage distributors amid a chilly evening, including: chef Gordon Ramsay BurGR (sliders), Table 10 by chef Emeril Lagasse (banana cream pie parfait), and Emeril's New Orleans Fish House (tuna poke with tobiko caviar).

Also, chef Kerry Simon's KGB (sliders and vodka dessert shooters), Mix (shrimp cocktails, mini chocolate cakes and Champagne), Tacos & Tequila (lobster and shrimp quesadillas and mini tres leches bites), chef Sam Marvin's Echo & Rig (pork) and Tender Steak & Seafood (game-meat skewers and duck chili).

The dine-around, which also included Tao, Lavo, Don Vito's, Hugo's Cellar, Red Square, Pub, Aureole and Rice and Co., featured a silent auction, a DJ, Cirque du Soleil performers and other entertainers. Nearby LAX hosted the official MENUS after-party after the dine-around wrapped at 11:30 p.m.

MENUS is an annual fundraiser that supports the ECF's primary charitable endeavor of providing full-ride scholarships to local students interested in careers in hospitality and the culinary arts. The ECF has donated more than \$1 million to Clark County students since 2001.

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