



Jaime Smith

Jaime Smith epitomizes the connoisseur among connoisseurs, delivering a savant-like capacity to absorb and astutely apply an expansive knowledge of all things wine related. He was appointed as the very first Director of Wine at the prestigious, MGM Grand in Las Vegas, Nevada. In 1998, Smith helped open the AAA Five Diamond award-winning Bellagio as the sommelier of Le Cirque and Osteria del Circo, where he remained for two years. During this time, he also explored his interests in teaching as a Distance Professor for Experimental Oenology classes through the University of California at Davis. In 2000, he accepted the position of head sommelier at Charlie Palmer's Aureole at Mandalay Bay. During his five year tenure, he was instrumental in helping to create the world's first digital wine list - the restaurant's ingenious solution to managing its 4000-plus wine labels and five vast cellars. Since 2000, Aureole has held Wine Spectator Magazine's exclusive Grand Award and has been deemed the Best Wine List in Las Vegas each year by The Epicurean Award Committee. More recently, Smith held the position of Director of Communication & Education Development for Southern Wine and Spirits, Nevada and currently runs his own business, Smith Consulting LLC, working with such esteemed clients as RM seafood in the Mandalay Bay and Local 127 with friend, Chef and Master Sommelier, Steve Geddes. His awards and certifications include "Best Sommelier in America" (Aureole); 2001 & 2002 by Food and Wine Magazine, "Best Wine List in America" (Aureole); 2002 by the National Restaurant Association and the Conferee du Sabre, professional Champagne Sabering class & certification, Mumms Champagne.