

# FOOD & WINE

JULY 2013

MEET AMERICA'S MOST EXCITING NEW TALENT

## BEST NEW CHEFS



+25

Easy & Delicious  
All Star  
Best New Chef  
Recipes

*A wine expert's guide to  
finding the best bottle for you*

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ore noted, perhaps, for the glamour of its three-mile Boulevard, officially known as **The Strip**, and the clamour of the gambling tables, Las **Vegas** is changing. These days, you'll find resort hotels specifically built without casinos, cultural references that don't always point to the obvious, and – quelle surprise – more celebrity chefs than you can shake a leaky whisk at. Indeed, it is within the city's many

quality restaurants, overseen and guided by the likes of Jean-Georges Vongerichten, Pierre Gagnaire, Gordon Ramsey, Nobu Matsuhisa, Joel Robuchon and Emeril Lagasse, that you can sense a heart beating with just as much passion and intensity as from the high (and low) rollers gathered around the poker tables. While the roots of Las Vegas might be built on the shifting Nevada sands of chance, there is no such vagueness when it comes to the city's exceptional delivery of high-end restaurants. It's quite simple: each classy hotel has an equally classy batch of restaurants. As they say in **Vegas**: bon appétite, baby!

## BREAKFAST

You should start off the day at **Citizens' Kitchen** (**Mandalay Bay Resort Hotel**), as it's the kind of bustling space that necessitates a bit of lingering over yet another slice of whatever takes your fancy. What you get here is American comfort food at its best – anything goes from corned beef hash skillet, with crispy potatoes and poached eggs, \$15.50, to the ultimate breakfast, three pancakes, two eggs and bacon, sausage or ham, \$16.95. The chef is New Yorker, Brian Massie, who has spent time in the employ of Guiltier Marchesia in Erbusco (Bella Vista Vineyards) and Annie Floydee in Florence (Enoteca Pincourri).

[www.mandalaybay.com](http://www.mandalaybay.com)

## LUNCH

For lunch, head to **Table 10, The Venetian Palazzo Resort Hotel**.

New Orleans' chef Emeril Lagasse presides over a busy on-view kitchen, and delivers a menu that stresses market fresh produce and sustainable seafood and meats from within the region. Décor is rustic by comparison to the hotel's rather grand Italian styling, while the food spins New Orleans favourites on a dime via entrées such as slow cooked pork po-boy, served with molasses bbq sauce, \$15, and delicious sides such as Lagasse's signature lobster mac-n-cheese, \$19. [www.venetian.com](http://www.venetian.com).

## DINNER

Time to dress up. Say hello to **Twist, Mandarin Oriental Resort Hotel**.

Overseen by three-star Michelin Chef Pierre Gagnaire, this is fine dining at its most sophisticated. Gagnaire's impish pairing of textures and flavours with unaffected French cuisine is unparalleled. Experience true culinary innovation with no-price-listed appetisers like the trio de foie gras: marbled terrine, white port-soaked apricot, and roasted foie gras with raspberry red beet reduction, spinach salad, black truffle coulis. Main courses feature such delights as Atlantic halibut: seared fillet with olive oil, black mushroom mousseline custard and arugula coulis.

[www.mandarinoriental.com/lasvegas](http://www.mandarinoriental.com/lasvegas)

Option number two is **Jean George's Steak House, Aria Resort Hotel**.

This elegant ode to design and intuitive tribute to food is guided by Jean-Georges Vongerichten, so expect the best, from JG oysters Rockefeller, with wasabi basil cream and kaffir essence, \$20, to 8oz filet mignon, \$56. The plates, by the way, resemble molten lava.

[www.arialasvegas.com](http://www.arialasvegas.com)

Another dinner option (for another day, obviously) is the **Blue Ribbon**

**Sushi Bar & Grill, The Cosmopolitan Resort Hotel.** Presided over by sibling chef-restaurateur team Eric and Bruce Bromberg, you have to be prepared for the presentation here, which is equal parts military precision and creative flourish. Prepare, also, for quite likely the most extensive range of sushi and sashimi you'll ever see from negi hama, yellowtail and scallion, \$11.75, to tamago and uni, sweet egg and sea urchin, \$24.  
[www.cosmopolitanlasvegas.com](http://www.cosmopolitanlasvegas.com)

### BREAKFAST AGAIN?

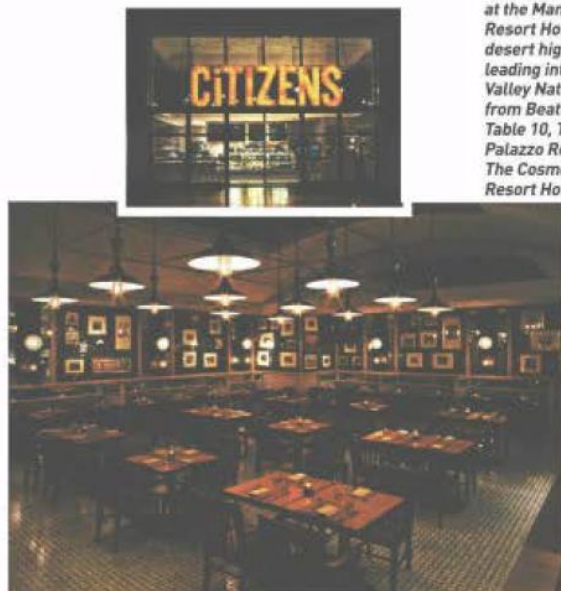
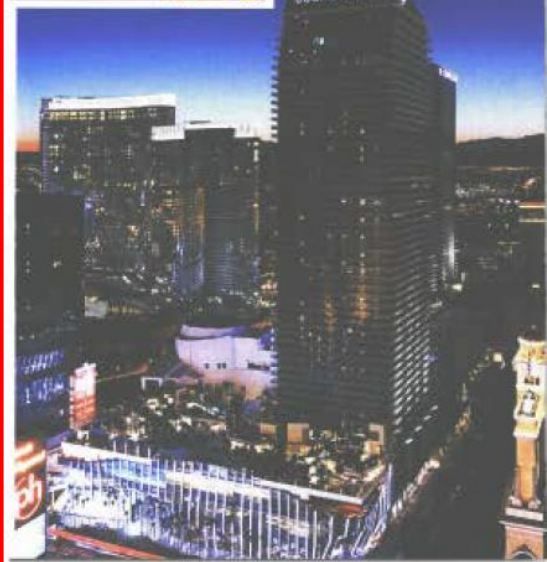
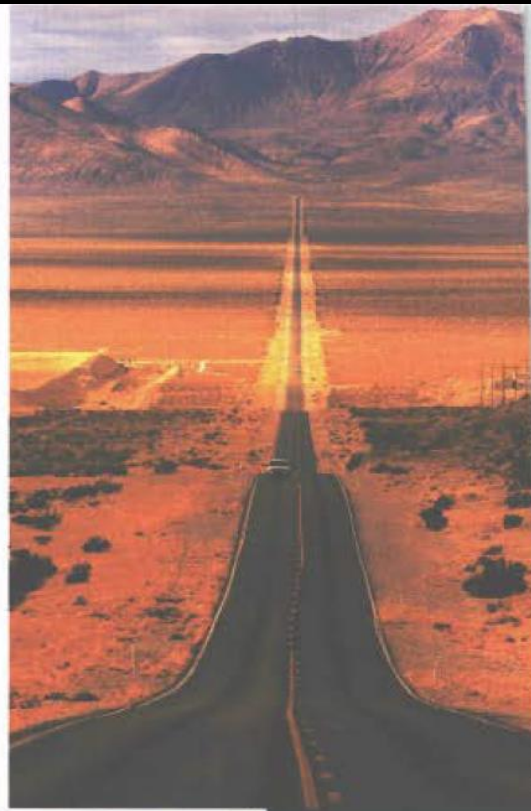
Time to dress down? If Lady Luck has deserted you, whatcha gonna do and whereya gonna go? Head to **La Salsa Cantina**, right on **the Strip**. Sit down over a plate of eggs, ham, potatoes and oh, go on, you're in Las **Vegas**, a Bloody Mary. Classy? Probably not, but this fun place is as authentic a Las Vegas experience as any of the above and, at a cost of \$5, an awful lot cheaper. [www.lasalsacantinalv.com](http://www.lasalsacantinalv.com)

### CULTURE TIPS: performing arts

We know that Las Vegas and culture might not be viewed as comfortable bedfellows, but as if to buck that notion, you really should cast your eyes over **The Smith Centre for the Performing Arts**, which is a stunning, purpose-built theatre for music acts and **touring** Broadway shows. [www.thesmithcenter.com](http://www.thesmithcenter.com)

### DAY TRIPS: there's as much to do out of Las Vegas as in

The first on most people's list is the **Grand Canyon**, which is truly one of the great natural wonders of the world. Thirty miles from **the Strip** is **Lake Mead**, one of the largest man-made lakes in the Western Hemisphere; it hosts recreational activities such as hiking, jet skiing, kayaking, swimming and fishing. [www.nps.gov/grca](http://www.nps.gov/grca);  
[www.nps.gov/lake](http://www.nps.gov/lake)



*Clockwise from top left: Citizens Dining Room at the Mandalay Bay Resort Hotel; Long desert highway leading into Death Valley National Park from Beatty, Nevada; Table 10, The Venetian Palazzo Resort Hotel; The Cosmopolitan Resort Hotel.*