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You Say Potato ...

The versatile tuber finds its way into three meals a day

*By Grace Bascos
Photography By Sabin Orr*

Eschewed by carb-watchers, paleo-eaters and anyone else who has removed the fun from their diet, the spud has held strong as everyone else's favorite carbohydrate. The newly opened Citizens Kitchen & Bar in Mandalay Bay (702.623.7200; citizenslasvegas.com) let *Vegas/Rated* sift through the *Solanum-tuberosum* on their menu, which is available all day long. How do you say "potato"?

Breakfast Light Group executive chef Brian Masie mastered the later fat when he first gave us his adult version—stuffed with fat—at Stack in The Mirage. At Citibens, he's utilized the crunchy-on-the-outside, soft-on-the-inside snacks as the basis for breakfast hash. It's smeared with diced red- and green bell peppers and served alongside morning favorites such as the Citibens breakfast sandwich. Crispy New York bacon, a fried sunny egg and cheese are piled on a soft Kaiser roll—though for an extra few bucks you can have that hot boy on a doughnut. (Although we're thinking this might be a better idea at 3 a.m. rather than 10 a.m.) **STJ**





Is it summer yet? Potato salad is so often relegated to picnics and side dishes, but Citizens' version definitely stands on its own. Tender red potatoes are tossed in just enough mayonnaise for an ideal consistency: not too dry, not too creamy. A tangy shot comes from mustard while scallions and chives add a bright note. Chopped hard-boiled eggs give this sidekick a hearty presentation. \$5

Lunch The potato bites retain their original form on the lunch menu but are dressed up to resemble poutine, their Canadian cousin. The traditional version, found in its homeland of Quebec, is typically french fries with cheese curds and gravy. But this is Las Vegas, so here you'll find a slice of American cheese melted over the tots, smothered in a rich, savory gravy. \$6



Dinner Want to find the simplest treatment of potatoes on the menu? Check under the chickens. Beneath half of a gorgeous, golden brown bird are roasted red bliss potatoes with the skin still on. The scent of rosemary emanates from them once you lift the chicken. The potatoes are so porous they soak up the herb-accented jus. \$23

