

Catch and new Spago locale are two outstanding dining offerings in Las Vegas

The Happy Traveller

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VIVA LAS VEGAS – When in Las Vegas (www.visitlasvegas.com/ca), there are no shortage of fantastic restaurants to choose from.

On my recent trip I experienced Catch and Spago for the first time.

Last fall, the Aria Resort & Casino (<https://www.aria.com/en.html>) welcomed Catch (<https://catchrestaurants.com>), the go-to dining destination for celebrities from Los Angeles to New York City. Known for attracting A-listers from around the world, this restaurant, with its Asian influence, debuted on The Strip, bringing with it a something-for-everyone dining experience.

Just arriving at Catch is a true experience. The entryway is a uniquely picturesque 80-foot-long tunnel, filled with brightly colored flowers organized into beautiful patterns. It feels like stepping into a secret garden, or even a hidden world.

On the menu, you will find a host of seafood shareables. Guests can dive in with an assortment of bright appetizers. The Catch Ceviche infuses the bold flavors of mango and blood orange ponzu with Alaskan King Crab, Maine Lobster, shrimp, and scallops. We enjoyed the decadent Truffle Sashimi allows guests to indulge in both tuna and hamachi paired with chili ponzu, caviar, and rich black truffle purée.

In addition to their Vegas-specific sushi rolls, Catch also offers its famed signatures. The vegan Veggie King Roll is made with king oyster mushrooms, cashew and spicy miso. For a unique and delicious flavor profile, guests can opt for the Hellfire Roll, which uses spicy tuna in two ways with Asian pear and balsamic.

We also enjoyed other shared starters, including the crispy shrimp, the rice cakes, and an order of their mushroom spaghetti, which was truly delicious. For our main course: roasted branzino, a restaurant highlight, alongside a side of spaghetti squash. Prefer meat? Catch offers options like the 25-Day Dry-Aged Tomahawk: 36-ounces of all natural, grass-fed beef with caramelized onion wagyu butter.

Their over-the-top desserts celebrate indulgence, featuring treats like the “Hit Me” Chocolate Cake that encourages guests to smash the liquid “Klondike” bar perched atop a brownie, devil’s food cake, and roasted white chocolate ice cream.

Catch is located within the main lobby of the Aria Resort & Casino. It is open for dinner Monday through Sunday from 5:30pm to 11:30pm. The lounge is open Thursday through Saturday from 10pm – 3am. To make reservations, call the Aria Concierge at 702-590-5757 or visit OpenTable.

We had a delicious lunch at Wolfgang Puck’s legendary flagship restaurant Spago (www.wolfgangpuck.com/dining/spago-lv), located at the Bellagio (www.bellagio.com/en/hotel.html). Puck’s revolutionary restaurant debuted in this location last summer with an entirely new look and menu and the exceptional level of service for which the restaurant is best known.

The restaurant is beautifully situated in front of the Bellagio Fountains for a fantastic view while you eat. Spago’s re-imagined menu features Puck’s signature California fare paired with modern technique and

inspiration from his chef’s weekly trips to the Santa Monica Farmer’s Market. At lunch and dinner, the market-driven menus feature handmade pastas, wood-oven pizzas, fresh seafood, all-natural meats and prime steaks, alongside handcrafted cocktails and a robust wine list.

From popular Spago dishes to new dishes offered only at Bellagio, guests have a wealth of options to choose from for lunch or dinner.

The chef brings his own signature to the Las Vegas steak dinner, allowing guests to indulge in prime meats, such as Wagyu and Japanese Ribeye carved tableside. In addition to trying one of their delicious cuts of American wagyu, complete with white truffles, we also indulged in their smoked salmon pizza with caviar, a true highlight on their menu. We enjoyed a fresh strawberry cocktail as we sat on the patio enjoying the fountains, along with a dessert that I can only describe as outstanding: their Spiked Lemon. Words cannot do this desert any justice, but you need only take to the internet to see it for yourself, as our waiter described as their menu’s “Most Hyped Item” due to its astonishing appearance, complete with flakes of gold.

Similar to the menu, the wine list will be seasonally inspired, starting the summer months with a strong selection of Rosé wines. In addition, the list features nearly one dozen wines from Wolfgang Puck’s private label, a collection of food-friendly wines that celebrate the spirit of food and life for which the chef is known.

Spago is located in Via Bellagio and is open for lunch daily from 11:30am – 2:45pm. Dinner is from 5pm – 10:30pm Sunday – Thursday and 5pm – 11pm Friday & Saturday. The bar menu is available from 2:45 p.m. until close. To make reservations, call the Bellagio Concierge at (702) 693-7111 or visit OpenTable.



The stunning entrance at Catch.

Narcissus Garden has been re-installed and commissioned in various settings since its creation more than 50 years ago. This iteration is comprised of 750 stainless steel silver globes that create an infinite lake that distorts images of reality reflected on the surface of the 12-inch orbs.



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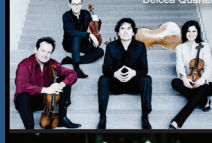
127th Season
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PHILIPPE SLY
Sept. 9, 2018
bass-baritone



MARC-ANDRÉ HAMELIN
Sept. 30, 2018
piano



BELCEA QUARTET
Oct. 21, 2018
strings



PIETER WISPELWEY
Nov. 11, 2018
cello



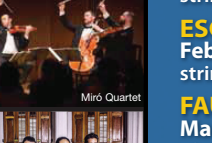
SETZER-FINCKEL-WU HAN
Dec. 2, 2018
piano & strings trio



MIRÓ QUARTET
Feb. 3, 2019
strings



ESCHER STRING QUARTET
Feb. 24, 2019
strings



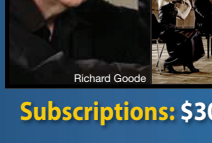
FAURÉ QUARTETT
March 17, 2019
piano quartet



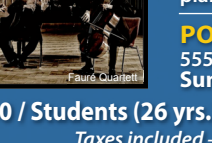
ARTEMIS QUARTETT
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RICHARD GOODE
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