

Las Vegas offers many culinary delights

The Happy Traveller

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In Las Vegas (www.lasvegas-tourism.com), the quality of the restaurants indeed rival that of the many attractions.

The dining highlight of Park MGM is without a doubt Eataly Las Vegas (https://www.eataly.com/us_en/stores/las-vegas), a 40,000-square-foot culinary destination found at Park MGM's main entrance. Eataly is a vibrant space that transports diners to the streets of Italy, featuring unique food counters, bars, and cafes, all helmed by Executive Chef Nicole Brisson. A fascinating aspect of the Eataly experience is referred to as Cucina Del Mercato, which translates to "Kitchen of the Market." Meat, fish, cheese, as well as other delicacies, can be purchased and then cooked at home, or can be cooked for you at each individual restaurant. Six different fresh counters are available for visitors.

On our first day in Las Vegas, we enjoyed a delicious brunch at Primrose, located in the lobby of the Park MGM, with the option of outdoor seating with a view of the hotel's pool area (www.mgmresorts.com/en/restaurants/park-mgm/primrose.html). While Primrose offers dinner selections as well, we were impressed with their brunch offerings, including classics like Eggs Benedict topped with blue crab.

Los Angeles culinary legend Roy Choi debuted his Koreatown-inspired restaurant, Best Friend, at the Park MGM (<https://parkmgm.mgmresorts.com/en/restaurants/best-friend.html>). Having now experienced it myself, I can say that Best Friend is more than simply a tasty meal – it is a dining experience. The drink menu includes offerings of wine and sake, as well as both classic cocktails and 80s-inspired drinks, including the Fuzzy Navel, which we very much enjoyed at the start of our meal. We also tasted what our waiter described as some



of their most popular dishes, including the tasty kogi short-rib tacos, their mixed tempura appetizer, and the garlic jidori chicken BBQ, all of which was delicious. The diverse menu will satisfy most preferences.

Sake Rok (www.sakeroklv.com), located at The Park complex directly across the street from Park MGM combines Japan's vibrant pop culture and fashion scene with over-the-top theatrics. A host calls out to people as they eat, joking around, encouraging them to down their sake bombs, and occasionally belting out a tune. The menu boasts a variety of playful Japanese favorites: we started off with some edamame before trying an appetizer order of beef satay, the volcano sushi roll, and an order of the miso-glazed sea bass. For dessert, we tasted a unique dish called "honey toast". Other newer menu items include pork belly, shrimp risotto, and the ronin roll, which is a fried sushi roll.

The Bellagio recently welcomed Sadelles' (www.bellagio.mgmresorts.com/en/restaurants/sadelles.html), SoHo's popular vintage-style restaurant to the resort's list of dining experiences. The location overlooks the Bellagio Conservatory, which features an ever-changing set of artistic displays. Throughout the day and night, impressive presentations of hand-rolled bagels, lox towers, chopped salads, sandwiches and other favorites can be ordered. Mainstays from the original New York City location – such as the **Spicy Fried Chicken** with acacia honey and coleslaw – join new signature supper offerings created by the culinary team. These include the **Grilled Branzino** with Meyer lemon and sesame spinach and a New York-style **Ribeye** with smothered onions. We enjoyed the tomato cream soup appetizer, as well as the tuna tartare, followed by the generously sized and flavorful garlic chicken. The restaurant is open for breakfast, lunch, and dinner Monday through Sunday from 6 am to midnight.



The beautiful dining room at Primrose.



The dining highlight of Park MGM is at the immense Eataly

Having previously experienced the restaurant TAO in New York City, we were thrilled to get a reservation at their 40,000 square foot restaurant, located at the Venetian-Resort-Hotel Casino (www.taolasvegas.com). TAO opened in New York City in 2000 and has retained its status as a hot spot, attracting celebrities and sports figures alike. TAO Las Vegas, which debuted in 2005, is a multi-faceted and multi-story "Asian City", which houses a restaurant, banquet facilities, a lounge, a nightclub and a seasonal beach. During our visit, we tasted several appetizer offerings, including the

spicy tuna tartare on crispy rice, the king crab California sushi roll, and the lobster and shrimp spring roll paired with spicy pineapple sauce. Next, we had one of their signature dishes (and our personal favorite!), the Chilean sea bass satay with wok roasted asparagus and a miso glaze. TAO also offers an extensive menu of delicious specialty cocktails, including the TAO-tini, Lychee Martini, as well as sake flights specifically designed to complement TAO's menu. For dessert, try their elaborate and large fortune cookie, which includes decadent milk chocolate and white chocolate mousse.

Coming soon to the Wheel Club

Monday, Dec. 9	Hillbilly Night (Country & Bluegrass)
Tuesday, Dec. 10	Jazz Night with Groove Gang
Thursday, Dec. 12	Open Mic (music & comedy)
Friday, Dec. 13	Strat E-G & Close to Home
Saturday, Dec. 14	Vintage Wine (50s, 60s, 70s Rock party)
Monday, Dec. 16	Christmas Party!!! All welcome.
Tuesday, Dec. 17	Jazz Night with Groove Gang
Friday, Dec. 20	Fabulous Flashbacks
Saturday, Dec. 21	HELP! Beatles Tribute
Monday, Dec. 23	Hillbilly Night (Country & Bluegrass)
Monday, Dec. 30	Hillbilly Night (Country & Bluegrass)
Tuesday, Dec. 31	New Year's Eve Party with Vintage Wine!!
Saturday, Jan. 4	The (mostly 'deedge) Welcome 2020 Musical Showcase
Monday, Jan. 6	Hillbilly Night (Country & Bluegrass)
Thursday, Jan. 9	Open Mic
Friday, Jan. 10	(TBA)
Saturday, Jan. 11	Bokomaru - Tribute to The Grateful Dead
Monday, Jan. 13	Hillbilly Night (Country & Bluegrass)
Tuesday, Jan. 14	Jazz Night with Groove Gang
Thursday, Jan. 16	Open Mic
Friday, Jan. 17	The Fabulous Flashbacks
Saturday, Jan. 18	Vintage Wine



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Wheel Club