

TO LIVE & DINE IN Las Vegas

SUMMER IS SIZZLING AND SO IS THE CITY'S RESTAURANT SCENE. FROM MASTERFUL DEBUTS TO TASTING MENUS WE'RE STILL TALKING ABOUT, HERE ARE ALL THE REASONS WHY DINING OUT IN VEGAS IS HOTTER THAN EVER.

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The chocolate and malt dessert on the Forbes Five Star menu at Restaurant Guy Savoy at Caesars Palace

PHOTO BY ENIK KABIK

EDO PHOTO BY LOUISE WCTA; GREENE ST. PHOTO BY STACEY TORRA; MAJORDOMO PHOTO BY ANDREW BEZEL; MOMOFUKU: SARAS PHOTO BY JEFF GREEN



From left: Vegan crab cakes; smoked salmon bruschetta with truffle cream cheese and honey; loaded potato dumplings; a spread of dishes including eggs with smoked roe, stuffed peppers and chickpea uni.

10 MOST EXCITING new restaurants

1. GREENE ST. KITCHEN

One of the new crown jewels at Palms Casino Resort is this sprawling 5,000-square-foot art museum-meets-restaurant. **THE SPACE** Peel back layer after layer starting with the '80s video arcade room entrance. Inside, a spectacularly large birdcage bar and original artwork from acclaimed artists such as Banksy, DabsMyla and Vhils await. **THE CROWD** Party people with unlimited funds getting ready for a big night out mixed with social media celebrities snapping selfies with the street art collection **MUST TRY** Tuna pizza with black garlic soy aioli, pickled pearl onions and white truffle **PHOTOWORTHY** The Space Invader cereal-milk cake dessert arrives in a spaceship as dry ice covers the table. *Palms Casino Resort, 702.944.5965, greenestkitchen.com*

2. EDO GASTRO TAPAS AND WINE

Chef Oscar Amador blends Spanish cuisine with global influences to take taste buds out of their comfort zone. It is noted as the first restaurant in Las Vegas to offer a gin and tonic cart. **THE SPACE** The cozy room welcomes guests with a striking handpainted mural while the opposing wall is dripping in glimmering rose gold chains. **THE CROWD** An eclectic scene of hospitality industry execs and artists rubbing shoulders with local gastronomes in the know **MUST TRY** Maine lobster Salpicon with citrusy *leche de tigre* and pickled red onions **PHOTOWORTHY** The Montadito, a smoked salmon bruschetta with truffled cream cheese and honey, is brought out in a glass-covered dish filled with smoke that is released at the table. *5400 S. Jones Blvd., Ste. 11A, 702.641.1345, edotapas.com*

3. SARA'S

Michael Symon, alongside partners Liz Symon and Doug Petkovic, has created a true throwback fine dining establishment. **THE SPACE** The old-school tunes and perfectly dimmed lighting in the swanky dining room set a sleek, cool vibe as tuxedo-clad servers guide guests through a gourmet voyage. **THE CROWD** Hot couples dressed in their date-night best looking to escape the norm behind the secret door **MUST TRY** The smoked prime rib is finished off tableside with shaved horseradish. Raise the bar by topping the beef with shaved truffles, foie gras butter or crab bearnaise. **PHOTOWORTHY** The truffle fried chicken sprinkled with sage and Parmesan and drizzled with honey is made for the camera. *Palms Casino Resort, 702.942.7777, palms.com*

4. MAJORDOMO MEAT & FISH

The opening of Majordomo in L.A. last year was arguably one of the city's most exciting, so we cannot wait to see what Chef David Chang (of Momofuku fame) has in store for the restaurant's second location. **THE SPACE** The former Carnevino space with its huge windows, high ceilings and big open areas is the ideal complement to Chang's signature large-format feasts. **THE CROWD** Groups of friends looking to share and go big with their favorite crew **MUST TRY** Whole-plate short rib with smoked bone-in Adam Perry Lang-style ribs served with beef rice, shiso, rice paper, *ssamjang* and condiments. **PHOTOWORTHY** The Egg & Smoked Roe lists simple ingredients, but when presented all together, this bowl a showstopper. *The Palazzo, venetian.com*