

EXTRAORDINARY LIVING FOR EXTRAORDINARY LIVES

LUXURY

VEGAS



*Crème
de la Crème*

July 2008 • \$3.95



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EVENTS

Note: Unless otherwise noted, prices do not include tax and gratuity.

FARMER'S MARKET, THE SPRINGS PRESERVE

333 S. Valley View Blvd, between U.S. 95 and Alta Drive.

Thursdays, 4–8 P.M.: Produce, gourmet foods, arts and crafts.

Also, Wolfgang Puck's Springs Cafe launches Happy Hour with eco-conscious food, and fun cocktails to temper the heat at Springs Cafe 4–6 P.M., Monday–Wednesday and Friday.

MARSSA RESTAURANT AT LOEW'S LAKE LAS VEGAS

Concierge at 567-6000

Saturdays through Labor Day at 3 P.M.:

SushiSKool classes for kids 5 through teens taught by Master Sushi Chef Osamu "Fuji" Fujita; \$20. Also, "Mommy Maki" for adults with a child in the class includes wine and an assortment of maki rolls; \$25.

SMITH & WOLLENSKY

3767 South Las Vegas Blvd., 862-4100,

www.smithandwollensky.com

Wednesday, July 23: "Pourings and Pairings 2008" five-course dinner with wines; \$100 pp inclusive.

TUSCANY KITCHEN, BELLAGIO, COOKING DEMO

Saturday, July 5, noon: Anthony Amoroso, Exec. Chef at Michael Mina/Bellagio, demos delicious dishes which guests enjoy paired with wine—sweet shrimp fricassee, Tasmanian sea trout with smoked corn crepe, and dessert; \$95. Reservations: 693-7699; www.bellagio.com/restaurants.

UTAH WINE FESTIVALS

Escape to Utah for two epicurean extravaganzas. Both begin with top-of-the-mountain tastings and feature wine and food pairings, cooking demos, and noshing "strolls" down the towns' Main Streets.

July 10–13: Park City Food and Wine Classic, www.ParkCityFoodandWineClassic.com

July 31–August 3: Steamboat Wine Festival, www.SteamboatWineFestival.com

VALLEY CHEESE & WINE

1770 Horizon Ridge Pkwy, Ste. 110, Henderson, 341-8191

Classes 6:30 P.M. on Thursdays

July 3: Italian Reds, \$30

July 10: The Big Reds of Spain, \$40

July 17: Summertime Wines, \$30

RESTAURANT ROUNDUP

FLEMING'S HIGH-LOW WINE CHALLENGE

Fleming's challenged guests to pick favorites between higher and lower priced wines at an innovative dinner. The virtual 50-50 split at our table proved "trust your taste": Chalk Hill Chardonnay, Russian River Valley "Imagine," 2004 (low) vs. Patz & Hall Russian River Valley Dutton Ranch Chard, 2005; MacMurray Ranch Pinot Noir, Sonoma Coast, 2005 (low) vs. Estacia Pinot Noir, Santa Lucia Highlands, Stonewall Vineyard, 2005; and Hess Cabernet Sauvignon "Allomi," 2004 (low) vs. Rombauer Cab, Napa Valley, 2003.

"HIGH CHAMPAGNE" AT TRUMP INTERNATIONAL HOTEL & TOWER

2000 Fashion Show Drive, 476-7358

From 3 to 7 P.M., Thursday through Sunday, Happy Hour in the lobby of DJT at Trump Tower sparkles with champagnes by the glass and menu delicacies such as caviar and oysters on the half shell.

MORTON'S BURGER BENEFIT

400 East Flamingo, 893-0703

On Sundays through September, Morton's is serving a \$19.78 prime sirloin burger, with \$5 donated to the Make-a-Wish Foundation.

PIZZA RETURNS TO MIMMO FERRARO'S

5900 West Flamingo Rd., 364-5300

The pizza oven is again turning out favorites at Mimmo Ferraro's. Happy Hour 5-7:30 p.m. Mon.–Fri. features special nibbles and free second drink in the bar and lounge.

RAO'S "BOCCE BAR & GRILL" MENU FOR SUMMER

Rao's Bocce Bar and Grill at Caesars Palace offers quick-service grilled dishes, cool cocktails, and Italian ice from 11 a.m. to 4 p.m. through September 12. "Bocce Bellas" help guests perfect their game.

RITZ CARLTON QUINTESSA DINNER

Quintessa Director of Winemaking Charles Thomas and Ritz Carlton Chef Ryan Taliaferro paired fine vintages with a six-course dinner that concluded with decadent desserts accompanied by 2006 barrel samples. The 2006 "Illumination," a Loire-inspired Sauvignon Blanc, provided a crisp start with hamachi carpaccio. Then Cabernet Sauvignon took over. The "Faust" 2005 joined grilled shellfish. Truffled rubbed provimi veal saddle accompanied the Quintessa 2003 Cab, the

lightest in structure. The powerful, complex '04 was served with Quintessa rosemary-marinated Colorado lamb chops. Chocolate desserts by Executive Pastry Chef Chris Hanmer were a match for intense barrel samples.

SUMMER MENUS

At MGM Grand...Nobhill has introduced a \$75 three-course menu with choices of an hors d'oeuvres sampler of Dungeness crab truffles, grilled beef skewers, and duck confit, North Beach cioppino, and strawberry salad dessert.

At MGM Grand...Diego serves a daily tasting menu for \$35.

At Mandalay Bay...Red Square reflects its Russian theme with "CaviHour" daily, 4–6 P.M., when one free ounce of caviar is served with every two Imperia vodka drinks ordered, per person. A six-course tasting menu is offered daily. \$85 (\$120 with wine pairings).

VOX WINE LOUNGE SUNDAY JAZZ BRUNCH

2360 W. Horizon Ridge, Henderson, 407-7780

Sunday brunch at Vox Wine Lounge features feta and basil frittata, fried egg sandwich with brown sugar, maple glazed bacon and avocado, and a chocolate Belgian waffle with vanilla chantilly and strawberries. Champagne and Bloody Mary carts offer libations for an additional charge. Live jazz and classic cartoons entertain. 11 A.M.–3 P.M.

www.voxwinelounge.com/reservations

WAVERLY'S SUNDAYS

Cannery Casino and Hotel, 2121 East Craig Road, North Las Vegas, 507-5805, ext. 2017 From 11 A.M. to 5 P.M. on Sundays, Waverly's Steakhouse serves a three-course meal with main course choices plus a dessert buffet. \$25.99; includes soft drinks, coffee, milk, and tea.

WHAT'S COOKING

LE CORDON BLEU SATURDAY COMMUNITY COOKING CLASS

1451 Center Crossing Road, Summerlin, 851-5376

9 A.M. to 1 P.M.; \$125 pp

Continental breakfast, lunch, and beverages.

Saturday, July 12: Hawaiian Luau

Saturday, July 26: Wine Pairing II

Questions? Comments?

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