



VEGAS

Megan Hilty

THE SMASH STAR IN VEGAS, ON BROADWAY, IN LIGHTS!

SINFULLY LUXURIOUS GIFTS

PLUS Diane von Furstenberg, Taylor Hicks, Simon Hammerstein

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mushroom madness

TRUFFLE SHAVINGS OR A TOUCH OF TRUFFLE OIL HAVE TURNED THESE DISHES FROM AVERAGE TO SUCCULENT. BY KRISTINA JOHNSON

Fix

Although adults who visit the Light Group's Fix are prone to ordering one of its premium steak cuts, most can't resist adding on the childhood favorite of macaroni and cheese. Naturally this side dish is dressed up to grown-up standards, with truffle oil, prosciutto, and four different kinds of cheese, making it the most sophisticated kid-friendly item on the menu.

Bellagio, 702-693-8865; bellagio.com

La Cave

This "wine and food hideaway" brought to you by Steve Wynn and Michael Moritz has savory toppers with an American flair, plus fabulous wine pairings. One of the must-tries? Mushroom grits, a fusion of wild mushrooms, cream, and Parmesan cheese, with a heavy dose of truffle butter. The grits are so popular they were added to La Cave's new Sunday brunch menu as a topper-style dish guests can't get enough of.

Wynn Las Vegas, 702-770-7000; wynnlasvegas.com

N9NE Steakhouse

Filling up before heavily indulging at Ratu Nightclub? A Palm Springs staple, N9NE Steakhouse is not just a place to see and be seen—the food is excellent, too. Don't underestimate its delicious sides, such as the pan-seared potato gnocchetti served with a generous portion of truffle cream sauce. Try it with the prime-aged steak,

cooked at 1,300 degrees, and a Pork Purozet detail: premium east Purozet-Juatt Champagne with pink ice cubes made from Chambord and strawberries.

Palm Casino Resort, 702-873-9900; palm.com

Restaurant Guy Savoy

At this luxe gem tucked away in the back of Caesars Palace, enjoy replications by Michelin three-star chef Guy Savoy, who will blow your mind from the bread cart to dessert. One of his most legendary eats is the artichoke and black truffle soup, served with a truffled mushroom bruschetta topped with black truffle butter. No slapping nose—this soup is so rich, it deserves respect.

Caesars Palace, 477-346-4642; caesarspalace.com

SW Steakhouse

To kick up the romance, dine & drink at one of the terrace tables overlooking Wynn's Lake of Dreams. Take a bite of Executive Chef David Walzing's famous black truffle creamed corn, and you'll be an SW convert for life. Accompany it with a chile rubbed double rib-eye, or get truffle crazy with the seared scallops with English pea purée and black truffle sauce.

Wynn Las Vegas, 702-770-7000; wynnlasvegas.com

Vintner Grill

Vintner's famous flatbreads include one particularly delicious vegetable selection, great for

either a meal or sharing as a starter: grilled white asparagus floured with parmesan crust, Fontina, wild herbs, and a generous topping of white truffle oil. Pair with the Summer in the Sun's Moscow Mule cocktail for an indulgent night out.

30700 W. Charleston Blvd., 702-214-5350; splasvegas.com

Wolfgang Puck Bar & Grill

For a quick bite before Cirque du Soleil's KA, visit the latest Wolfgang Puck Bar & Grill and order his legendary truffle potato chips, piled high with a generous drizzling of warm Maytag blue cheese sauce. Bonus: This exquisite dish is also on the menu at Pomsie, Puck's Grand Canal Shoppes outpost at Venetian.

MGM Grand, 702-497-3000; wpggrand.com

Yellowtail Japanese Restaurant & Lounge

With a terrace overlooking Bellagio's fountain, this trendsetting spot attracts Vegas executives and celebrities such as Mariah Carey for its light cuisine and luxurious atmosphere. Akira Back, a pro-mesh-and-herb turned chef, turns out one dish that steals the thunder from even his maki with Pop Rocks candy: the best-selling big-eye tuna topped with truffle oil.

Bellagio, 702-693-8865; bellagio.com



Restaurant Guy Savoy features artichoke and black truffle soup.

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Yellowtail's big-eye tuna pizza, topped with truffle oil, is a popular choice.