



VEGAS

Megan Hilty

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

SINFULLY LUXURIOUS GIFTS

PLUS Diane von Furstenberg, Taylor Hicks, Simon Hammerstein

vegasmagazine.com
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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 sipping on the childhood favorite of macaroni and cheese. Naturally this side dish is dressed up in 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 Meehan has savory taps 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 tapas-style dish guests can't get enough of.
Wynn Las Vegas, 702-770-7000; wynnlasvegas.com

N9NE Steakhouse
Filling up before heavily inebriating at Rain Night club? 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-sautéed potato gnocchetti served with a generous portion of truffle cream sauce. Try it with the prime-aged steak,

cooked at 1,200 degrees, and a Pink Puccini drink: premium rosé Perrier-Juët Champagne with pink ice cubes made from Chambored and strawberries.
Palms Casino Resort, 702-837-9900; palms.com

Restaurant Guy Savoy
At this luxe gem tucked away in the back of Caesars Palace, enjoy opulent creations 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 roasted mushroom brisole topped with black truffle butter. No sleeping now—this soup is so rich, it deserves respect.
Caesars Palace, 473-346-4642; caesarspalace.com

SW Steakhouse
To kick up the romance, dine à deux at one of the terrace tables overlooking Wynn's Lake of Dreams. Take a bite of Executive Chef David Walcott's famous black truffle creamed corn, and you'll be an SW convert for life. Ac company it with a chili rubbed double rib-eye, or get truffle crazy with the seared scallops with English pea tartar and black truffle sauce.
Wynn Las Vegas, 702-770-7000; wynnlasvegas.com

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



Restaurant Guy Savoy for his artichoke and black truffle soup.

either a meal or sharing as a starter: grilled white asparagus (flatbread) with portobello crestin, Fontina, wild herbs, and a generous topping of white truffle oil. Pair with the Summerlin hot spot's Moscow Mule cocktail for an indulgent night out.
30700 W. Charleston Blvd., 702-214-5300; tglasvegas.com

Wolfgang Puck Bar & Grill
For a quick bite before Cirque du Soleil's KÀ, visit the famed 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 Postrio, Puck's Grand Canal Shoppes home at Venetian.
MGM Grand, 702-491-3000; mgmgrand.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 exterior and luxurious atmosphere. Akira Back, a gen snowboarder turned chef, turns out one dish that steals the thunder from even his milk with Pop Rocks candy: the best-selling big-eye tuna pizza topped with truffle oil.
Bellagio, 702-693-8865; bellagio.com

BACK TALK

Yellowtail Executive Chef **Akira Back** dishes on his famed tuna pizza.



Why has truffle oil exploded in popularity? It is a decent substitution for real truffles. Good truffles can be hard to get, even for chefs. I first tasted it in Italy. **Truffle oil is widely known in Italian cooking.** It's becoming popular among Japanese chefs to add an extra layer of complexity, like a non-Asian umami. **Do some people order the tuna pizza as their entrée?** I've seen people eat whole ones themselves, sometimes two.



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

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PHOTOGRAPHY BY JEFF GREEN (AKIRA BACK, TUNA PIZZA), BRIAN LEIGHT (SOUP)