

Las Vegas Restaurant News



GAYOT has all the restaurant news for Las Vegas right here. Learn which new restaurants have opened in Las Vegas and which restaurants have recently closed. Find out where your favorite chefs are cooking and locate special events.

NEW RESTAURANTS IN LAS VEGAS

Chef Brian Malarkey's ocean-to-table concept, [Herringbone](#), has opened at [Aria Resort & Casino](#). This is Malarkey's second restaurant in Las Vegas, joining his [Searsucker](#) at [Caesars Palace](#). The menu pairs seafood and responsibly sourced meat with farmers' market produce. Items include stone crab with crispy rice, Chinese sausage, ginger, cilantro, chilies and peanuts; and skate wing schnitzel with spätzle, sea beans, mushrooms and mustard jus. Cocktail specialties include the "Grow a Pear," with cucumber-infused gin, cilantro, jalapeño, St. Germain and lemon; and "A Buncha Malarkey," with Jack

Daniel's, chili liqueur, mint, lemon and peach bitters.
Herringbone, CityCenter, 3730 Las Vegas Blvd. S., Las Vegas,
NV 89109, 866-359-7757.

Hong Kong Café is now open at [The Palazzo](#) serving lunch, dinner and late night dishes. Located on the casino floor in the former space of ZINE Noodles Dim Sum, the 4,200-square-foot venue with seating for 155 guests features a non-traditional decor that strays from customary colors associated with Asian dining, with the use of joyful colors with references to nature, a brass display in the form of a bird cage and bamboo flooring that is fashioned to resemble chopsticks. The menu was created by executive chef Simon To, who is originally from Hong Kong, and features Asian style cuisine with a western twist. The restaurant also features regional Chinese cuisine, drawing from Cantonese, Taiwanese, Vietnamese, Szechuan and other Asian cooking styles. Hong Kong Café, 3325 Las Vegas Blvd. S., Las Vegas, NV 89109, 866-263-3001.

Jardin is the latest restaurant to open at [Encore Las Vegas](#). French for garden, the casual dining eatery is helmed by executive chef Joe Zanelli and draws on his passion for sustainable sourcing to offer an upscale menu of elevated classics inspired by each season's bounty. Located in the former space of Botero, the décor features an airy, conservatory-like setting with large windows allowing sunlight to stream in and hues of white and gold showcasing a sophisticated elegance. In addition, there are two outdoor patios overlooking Encore's pool and the XS nightclub. Signature menu items include "bacon & eggs" with kurobuta pork belly and quail eggs; organic salmon with herb crust; vegetable quinoa; American Wagyu ribeye cap pinwheel with au poivre sauce; and short rib hash with baked eggs, roasted poblanos and tomatillo salsa. Jardin, 3131 Las Vegas Blvd. S., Las Vegas, NV 89109, 702-770-7000, 1-888-320-WYNN.

[The Cosmopolitan of Las Vegas](#) and Azumi Group will join together to bring the contemporary Japanese restaurant **Zuma** to the resort in late 2016. Created and co-founded by chef

Rainer Becker, the restaurant will be inspired by the informal izakaya dining style, featuring a menu designed to be shared with dishes from a sushi counter, a main kitchen and a robata grill. Designer Noriyoshi Muramatsu of Studio Glitt, who has worked with the group since its first venue, has been commissioned to create the interior of the Las Vegas outpost. It will be the Azumi Group's first restaurant on the West Coast, and joins nine other locations in six countries. Zuma, 3708 Las Vegas Blvd. S., Las Vegas, NV 89109, 702-698-7100, 877-551-7772.

Eggslut will open a location at [The Cosmopolitan of Las Vegas](#) in 2016. The concept started as a food truck in Los Angeles, then continued to gain a following for its gourmet egg sandwiches with a [quick-service counter at Grand Central Market](#). Eggslut, 3708 Las Vegas Blvd. S., Las Vegas, NV 89109, no phone.

The NYC-based seafood chain inspired by the founder's home state of Maine, **Luke's Lobster**, has opened its first Las Vegas location and first west of the Mississippi, on the Strip-side plaza outside the Fashion Show mall. Situated near Neiman Marcus, the 300-square-foot eatery celebrates all things Maine, with reclaimed barn wood, salvaged nautical gear and Maine Root sodas. The simple menu includes lobster, crab and shrimp rolls, chowders and bisques. A chalkboard menu tells guests where the day's catch was caught. Luke's Lobster is open daily for lunch and dinner. Luke's Lobster, Fashion Show, 3200 S Las Vegas Blvd., Las Vegas, NV 89109, no phone.

Just days after shuttering his Tapas by Alex Stratta, the renowned chef reopened the restaurant in the same location, but with a new name and concept. The new name, **Salt 'N Pepper**, represents simplicity --- and the only type of seasoning needed for his Southern comfort food dishes. The menu includes fried pickles, mac and cheese bites, Cajun fried shrimp, pulled pork, biscuits and gravy with sausage, homemade chicken pot pie, a fried pork chop and barbecued pork ribs. The prices have also been scaled down,

with appetizers, soups and salads ranging from \$4 to \$11, side dishes for \$5, and main courses from \$12 to \$19. Salt & Pepper is open daily for lunch and dinner. Salt 'N Pepper, 440 S. Rampart Blvd., Las Vegas, NV 89145, 702-483-3555.

Joining Michael Chow's other trendy restaurants in London, [Beverly Hills](#) and [New York](#) is **MR CHOW** at [Caesars Palace](#). Expect signature dishes such as chicken satay, green prawns, hand-pulled noodles and Beijing duck. MR CHOW, Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas, NV 89109, 702-731-7888.

Carbone has opened at [Aria Resort & Casino](#), and is Major Food Group's first domestic expansion outside of New York City. Designer Ken Fulk has created an environment with a Vegas swagger; highlights include walls composed of tiles from New York subway stations, a floor-to-ceiling Murano glass crystal chandelier and artwork by renowned artists such as David Hockney. The fine dining Italian-American concept serves favorites such as spicy rigatoni vodka, veal Parmesan and lobster fra diavola, which is complemented by a wine selection comprised of 550 labels and a tableside vintage rum cart. Carbone is open for dinner Monday through Saturday, and is located on the promenade level next to [Jean-Georges Steakhouse](#) and [BARDOT Brasserie](#). Carbone, CityCenter, 3730 Las Vegas Blvd. S., Las Vegas, NV 89109, 866-359-7757.

Pete Rose Bar & Grill, a partnership with the baseball icon and HIG Management, has opened on the Vegas Strip directly across the street from [ARIA Resort & Casino](#). The 9,000-square-foot restaurant, bar and Strip-side patio is open daily for breakfast, lunch and dinner. Corporate executive chef Brian Littlejohn has designed a menu that includes an array of appetizers, salads, sandwiches, entrees and desserts, along with signature "Pete Rose Specials," honoring the three cities that Rose played for, including Cincinnati chili on spaghetti, a classic Philly cheesesteak and a spin on poutine for the Montreal Expos, topped with brown gravy and cheese curds. The bar and dining room is filled with Rose's baseball career

memorabilia and more than 32 HD TVs tuned to sports analysis and action. Rose is a Las Vegas resident and is expected to be a regular visitor to the bar and grill. Pete Rose Bar & Grill, 3743 S Las Vegas Blvd., Las Vegas, NV 89109, 702-331-5100.

Wynn Las Vegas' [Costa di Mare](#) is helmed by executive chef Mark LoRusso. (Bartolotta di Mare was renamed, and transitioned into this concept.) The restaurant offers sustainably sourced Mediterranean seafood with more than forty varieties of fresh fish and shellfish flown in daily from Italy's coastal waters. Langoustines, imperial red prawns, Venetian soft-shell crab and more are on the menu, as is LoRusso's handmade cuttlefish ink tagliatelle with shrimp, lobster and spinach. Costa di Mare offers two levels of seating along with semi-private tables surrounding an intimate lagoon. The restaurant is open nightly starting at 5:30 p.m. Costa di Mare, 3131 Las Vegas Blvd. S., Las Vegas, NV 89109, 702-770-7000, 1-888-320-WYNN.