



TOP CHEFS: Clockwise from top, Scott Conant, Costas Spiliadis, Jose Andrés, David Myers, and Bruce and Eric Bromberg

Vegas Dining

What's New on the Strip

More celebrity chefs fire up their burners

Dining at the just-opened Cosmopolitan of Las Vegas hotel is a distillation of the Strip's indomitable spirit; less "let them eat cake" than let them dine with gusto and drink deeply. Six all-star chefs with headline-grabbing restaurants around the country have made their Vegas debut at the eye-catching, 2,995-room property. Here's a rundown of the chefs and their new outposts. — SARAH ROSE

Jose Andrés, *Jaleo and China Poblano*

Vegas diners are lining up with Pavlovian fervor for Jose Andrés' renowned DC. tapas bar, *Jaleo*. The avant-garde Spanish chef also debuts his Chinese-Mexican flavor concept at *China Poblano*. While possibly cringe-worthy in the hands of lesser mortals, the new menu boasts 10 different kinds of tacos, as well as 10 dumplings, many liberally plied with his signature foams, gels, airs, and infusions; what might otherwise be gimmicky is instead poetry.

Bruce and Eric Bromberg, *Blue Ribbon Sushi Bar & Grill*

Like everything in Vegas, food is serious business — which means it could use the jocular creativity dispensed by the Bromberg brothers' *Blue Ribbon Sushi Bar & Grill*, an import from their New York City base. A fanciful mix of down-home comfort dishes wedded to meticulous Japanese technique, chicken is fried in tempura, with honey wasabi dipping sauce; marrow bones are sliced to become a caveman's foie gras, salted with bonito and nori.

Scott Conant, *Scarpetta*

At *Scarpetta*, New York chef Scott Conant reinvents the Italian paesano vernacular — earthy, honest, often nostalgic — to create dishes that are modern, seasonal, and as refined as the haute-est of French dining. He's a master of precision pasta, so his

truffle tajarin is far more than the sum of its parts: butter, Parmesan, olive oil, salt, and liberal shavings of truffle.



David Myers, *Çomme Ca*

L.A. dining's boy wonder David Myers brings his farm-focused brasserie to town with all the inspiration of the *Left Bank*. *Çomme Ca*'s menu features bistro standards impeccably executed and then gilded: for *moules frites* (above), the mussels are steamed in pernod, the anise-flavored liquor reminiscent of dark absinthe; beef stroganoff is enriched with *crème fraîche*, when cream would do.

Costas Spiliadis, *Estiatorio Milos*

Praised as the best Greek restaurant outside of Greece, Costas Spiliadis' *Estiatorio Milos* is the unpretentious darling of Montreal and New York's seafood lovers. Now, Vegas diners look deep in the clear eyes of freshly caught *loup de mer* and anchovies to have them prepared as flawlessly as at a secret island taverna in the Aegean.