

# Desert Companion January 2015



## ON THE PLATE

*Upcoming foodie events  
you don't want to miss*

### **BARDOT BRASSERIE**

**JAN. 16**

James Beard Award-winning chef Michael Mina opens the doors of his latest restaurant, BARDOT Brasserie, at Aria Resort & Casino. Offering a modern take on the traditional French brasserie experience, BARDOT aims to present a broad range of Parisian cuisine from the rustic to the exotic, including dishes such as foie gras parfait on grilled country bread, croque madam, oven-roasted chicken and monkfish bourride. 702-590-7757

### **TBONES WINE-PAIRING DINNER**

**JAN. 22**

Tbones Chophouse & Lounge in the Red Rock Casino Resort & Spa hosts an evening of food and wine featuring the wines of Napa Valley's Joseph Phelps Vineyards. Guests will enjoy a multi-course dinner, paired with a selection of Joseph Phelps estate-grown wines, including its popular titles Insignia and Eisrèbe. Their Insignia vintages from 1991, 1997 and 2002 earned a perfect score of 100 from Robert Parker's *The Wine Advocate* and the 2002 Insignia was named Wine of the Year by *Wine Spectator* in 2005. 6p, \$105, 702-797-7517

### **HANK'S WINE-PAIRING DINNER**

**JAN. 29**

Hank's Fine Steaks & Martinis hosts an evening of food and wine featuring the renowned wines of Cakebread Cellars. Menu items include seared day boat scallops with baby bok choy, lobster consommé with chorizo and lobster ravioli, bison ribeye in a dried cherry zinfandel reduction and more — all paired with award-winning estate wines from Cakebread Cellars such as their sauvignon blanc, chardonnay, zinfandel and cabernet sauvignon. 6p, \$100, 702-617-6800

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