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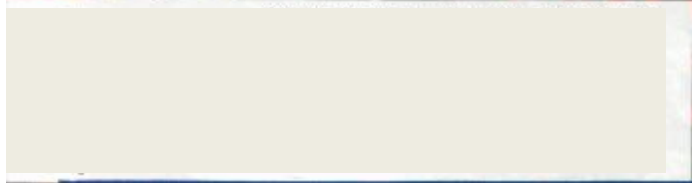
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LAS VEGAS



## the FOOD ISSUE

Satisfy your Cravings at Downtown Summerlin  
& the Valley's Newest Eateries from A to Z





#### OCTOBER 17

Epicurean Charitable Foundation of Las Vegas (ECF) will host its 13th annual M.E.N.U.S. (Mentoring & Educating Nevada's Upcoming Students) gala tonight at MGM Grand. Following a poolside dine-around highlighted by dishes and drinks from many of the city's finest chefs, guests will have the opportunity to attend a live performance of the Zac Brown Band at the MGM Garden Arena. Ticket information is available by contacting [melsaa@ecfv.org](mailto:melsaa@ecfv.org) or 702.932.5098.

#### OCTOBER 22

The Pub at Monte Carlo's five-course beer pairing dinner Gus' Beer & Bites will feature Deschutes Brewery Company, including Mirror Pond Pale Ale and Black Butte Porter. Tickets are priced at \$64.05 per person, all-inclusive, and are available by calling 702.730.7420.

#### OCTOBER 23

Charlie Palmer's Aureole at Mandalay Bay is hosting a six-course wine pairing dinner with Champagne Taittinger winery at 6:30 p.m. The evening's menu will be created by Aureole's Executive Chef Vincent Pouessel and Executive Pastry Chef Megan Bringas. Tickets are priced at \$225 per person, all-inclusive, and are available for purchase by calling 702.632.7401.



## vignettes

BY BETH SCHWARTZ

### THE GOOD, THE BAD, AND THE CRISPY CHICKEN SKINS

I have got good and bad news about Kerry Simon's Carson Kitchen. The good news is that there is not one bad thing on the menu. The bad news? There is not one bad thing on the menu — which means you will be haunting the hip little spot in the old John E. Carson hotel frequently. And with only 60 seats in the 1,800-square-foot dining room, you are going to have to be patient and make sure you get to the Downtown eatery early and claim your spot.

We strongly advise that you belly up to the restaurant's butcher block. Known as the "mistake seats," you are privy to the show in the kitchen and any dishes that the chefs don't deem just right. Whether it is Carson Kitchen's Bacon Jam with a float of baked brie and served with toasted baguettes or "Devils" Eggs with caviar and crispy pancetta from the Social Plates portion of the menu, I would eat any mistake chef Matt Andrews might accidentally make. Also from Social Plates, don't forget to get the Crispy Chicken Skins served with smoked honey — your life will never be the same.

From the menu's Between Bread section is a Fried Green Tomato sandwich that will become a regular addiction. It has just the right amount of spice in the tomato's coating and it's a touch of genius to add lump crab ravigote. Although we didn't have room to try the Short Rib Sliders, we were intrigued to see the chef opening several liters of Shasta to make the dish's root beer glaze.

Vegans will be overjoyed with the menu's Farm & Garden section, both the Broccoli Crunch of cranberries, sunflower and pumpkin seeds tossed in green goddess and the lightly charred Rainbow Cauliflower seasoned with only garlic, chili flakes, and



Carson Kitchen's "Devils" Eggs with crispy pancetta and caviar.

Carson Kitchen, [carsonkitchen.com](http://carsonkitchen.com)  
124 S 6th Street, Downtown Las Vegas  
702.473.9523  
Open daily from 11 a.m. to 11 p.m.

lemon juice, no oil or butter, are tasty and fresh.

The Glazed Donut Bread Pudding is specifically why you will need to make multiple trips to Carson Kitchen because by now you have been most definitely lulled into a food coma. But you can't skip it because they use day-old doughnuts from next-door neighbor O Face Doughnuts and then add three rum caramel and vanilla creme anglaise for a bowl of warm, ooey-gooney goodness. □