

COMING SOON TO A CASINO NEAR YOU



As with so many things in Las Vegas, the sky's the limit as far as quality restaurant openings go. The public can't seem to get enough fine food, and the casinos and top-tier chefs are happy to fill the demand. Listed below are restaurant openings that occurred too late for review in this issue, and notable openings in the offing (in chronological order). A few venues have yet to be named.

RECENTLY OPENED



Alain Ducasse

Alain Ducasse, Alain Ducasse and Mix, New York; Plaza Athénée, Paris; Louis XV, Monaco; **Mix** at The Hotel, Mandalay Bay (January 2004)

Thomas Keller, The French Laundry and Bouchon, Napa Valley; Per Se, New York; **Bouchon** at Venezia tower, Venetian (February 2004)



Thomas Keller

COMING SOON



Mario Batali

Hubert Keller, Fleur de Lys, San Francisco; **Fleur de Lys** at Mandalay Bay (April 2004)

Rick Moonen, rm, New York; **rm** at Mandalay Place (Spring 2004)

Mario Batali, Babbo, Lupa, Esca and Otto, New York; **casual Italian restaurant** at Venezia tower, Venetian (Spring 2004)

Wolfgang Puck, Spago-Chinois-Postrio restaurant empire; **Wolfgang Puck Bar & Grill** at MGM Grand (June 2004)



Rick Moonen



Bobby Flay

Bobby Flay, Mesa Grill and Bolo, New York; **Mesa Grill** at Caesars Palace (Summer 2004)

Joe's Stone Crab, Miami Beach; **Joe's Stone Crab** at Forum Shops, Caesars Palace (Fall 2004)

Il Mulino, New York; **Il Mulino** at Forum Shops, Caesars Palace (Fall 2004)

Rick Bayless, Topolobampo and Frontera Grill, Chicago; **Mexican restaurant** at MGM Grand (2004)



Tom Colicchio

Tom Colicchio, Craft, Craftbar and 'Wichcraft, New York; Craftsteak in Las Vegas; **'Wichcraft**, a casual adjunct to Craftsteak at the MGM Grand (2004)

Daniel Boulud, Daniel and db Bistro Moderne, New York, Café Boulud, New York and Palm Beach; **signature restaurant** at Wynn Resort Las Vegas (June 2005)



Daniel Boulud

Joël Robuchon, L'Atelier de Joël Robuchon, Paris; **fine-dining restaurant** at The Mansion, MGM Grand (2005)



Joël Robuchon

CLOCKWISE FROM BOTTOM LEFT: JAMES BAGRIE; FOOD NETWORK; SHIMON AND TAMMAR; JAMES BAGRIE; BILL MILNE; JOSEPH SCAFURO; BILL MILNE