



**A FEW BIASED SUGGESTIONS FROM YOUR FRIENDS AT
AESTHETIC MOVEMENT:**

RESERVATIONS RECOMMENDED FOR MOST RESTAURANTS

ANDIRON STEAK & SEA (SUMMERLIN)

720 FESTIVAL PLAZA DR, LAS VEGAS | T: 702-685-8002

The newest project from Elizabeth Blau and chef Kim Canteenwalla serves up a creative American menu in a bright, attractive space that, once inside, feels more like the Hamptons than Las Vegas. In their own words, Andiron is an homage to all things grilled, roasted, shucked, and seared. One of everything, please!

THE BARRYMORE (OFF THE STRIP)

99 CONVENTION CENTER DR, LAS VEGAS | T: 702-407-5303

Classic American fare just off the Strip in the small Royal Resort Hotel. The decor is a bit Rat Pack-meets-Hollywood Regency, with flocked wallpaper in the bar and a mirrored dining room with movie reels on the ceiling. This place flies a little under the radar, so it's a good choice if you're looking for something in the heart of Vegas without the crowds, or the constant ringing of slot machines.

BOUCHON (THE VENETIAN)

3355 S. LAS VEGAS BLVD, LAS VEGAS | T: 702-414-6200

Thomas Keller's Venetian offshoot of his lauded Napa original gives the foodies in Sin City a thrill with beautiful presentations of exceptional French fare offered in an elegant bistro environment designed by Adam Tihany. Expect classics and daily specials. You will not be disappointed.

CARSON KITCHEN (DOWNTOWN)

4 S. SIXTH ST, STE 100, LAS VEGAS | T: 702-473-9523

This inventive New American kitchen inside the former John E. Carson Hotel Downtown serves up the late chef Kerry Simon's exciting take on comfort food from a menu full of unexpected combinations, backed by innovative cocktails. The outdoor roof deck is a big draw, or grab a seat at the communal bar.

CHOW (DOWNTOWN)

1020 FREMONT ST, LAS VEGAS | T: 702-998-0574

You might be familiar with chef Natalie Young from the success of her popular breakfast spot Eat, or you might know the American Express ads featuring her inspiring story. Now we all get to dine on her unique blend of Southern-style soul food with fine Chinese cuisine! Novel items like Kool-Aid by the glass will keep people talking, but it's the food that inspired repeat visits.

THE COSMOPOLITAN RESTAURANT COLLECTION (THE STRIP)

3708 LAS VEGAS BLVD S., LAS VEGAS | T: 702-698-7000

If you're in the mood to dine on the Strip but not sure what you're looking for, you can choose between over a dozen high quality eateries of varying cuisines and price points in extremely close proximity at The Cosmopolitan. You'll find an outpost of New York's Blue Ribbon Sushi, or the popular burger and shake joint Holsteins, but we particularly like José Andrés Juleo, and the rustic Italian offerings at D.O.C.G.

EAT (DOWNTOWN)

707 CARSON AVE, LAS VEGAS | T: 702-534-1515

The first offering of chef Natalie Young (see Chow), we think this is THE place for breakfast/brunch/ lunch. This vibrant spot on the fringes of the Downtown scene serves up strong coffee and unique but comforting American fare with a kick, and a sustainable bent. Expect to wait a bit.

HONEY SALT (SUMMERLIN)

1031 S. RAMPART BLVD, LAS VEGAS | T: 702-445-6100

Our go-to for fresh, delicious food in a setting far from the crowds, Honey Salt is a cozy, farm-to-table inspired New American bistro and bar that's close to the Tivoli Village Shopping Center. A broad range of entrees including vegetarian options make this a great place for those with varying palettes.

KABUTO EDOMAE SUSHI (CHINATOWN)

5040 W. SPRING MOUNTAIN RD, LAS VEGAS | T: 702-676-1044

Sharing the same little parking lot with the incomparable Raku (see below), Kabuto Edomae serves up the freshest sushi in Las Vegas from their tiny and serene 18-seat counter. So good! Menu changes daily.

LOTUS OF SIAM (OFF THE STRIP)

953 E. SAHARA AVE, LAS VEGAS | T: 702-735-3033

This legendary, family-owned Thai restaurant is in a decidedly seedy strip mall, but their genius little phone app allows walk-ins to wait elsewhere until your table is ready. Unusual Northern Thai specialties elevated by a clarity in the bright sauces and fresh ingredients.

THE PEPPERMILL (THE STRIP)

2985 S. LAS VEGAS BLVD, LAS VEGAS | T: 702-735-7635

A classic diner — Vegas-style! Don't miss the neon-lit lounge with romantic booths, fruity cocktails, and a flaming reflection pool. This one's more about the photo op... less about the food.

RAKU (CHINATOWN)

5030 W. SPRING MOUNTAIN RD #2, LAS VEGAS |

T: 702-367-3511

So good, and so hard to book, that we almost didn't want to mention it. Raku focuses on grilled Japanese robatayaki-style cuisine, and they're open late! Good thing, because that's when you're likely to get a table.

