

Dining at Las Vegas's CityCenter

Written by Written by Melissa Larsen

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Any foodie knows that Vegas isn't just for those wanting to show off their poker face. Sin City is a bona fide dining destination, especially with the newest culinary additions courtesy of CityCenter.

Julian Serrano



Affable chef Julian Serrano adds a little Spanish spice to Aria with this high-end tapas restaurant. Serrano's valenciana paella, pintxo de chorizos and Santiago's cake are favorites. 877.230.2742.

American Fish



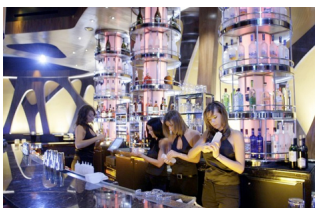
Valley diners know firsthand just how amazing Michael Mina is (as evidenced by his amazing steaks at Fairmont Scottsdale's Bourbon Steak). At American Fish at Aria Resort & Spa, Mina shows off his "surf" side with four signature cooking methods: salt-baking, cast iron-griddling, wood-grilling and ocean water-poaching. 877.230.2742, www.michaelmina.net.

Sage



Chicago chef Shawn McClain's first Vegas project, Sage located at Aria, offers up divine dishes for those with an adventurous palate. Plus, Sage utilizes many farm-to-table ingredients and an incredible selection of after-dinner absinthe. The scallops with oxtail, the gnocchi with butternut squash and the foie gras crème brûlée, served with brioche, are not to be missed. 877.230.2742.

Union Restaurant & Lounge



If peace and quiet aren't your requirements for an enjoyable meal, try out Aria's Union Restaurant & Lounge. The bustling atmosphere, though, doesn't distract from the delicious fare (try the veal sliders, the got-to-see-it-to-believe-it surf and turf combo and the churros with melted caramel and chocolate) and the avant-garde design by Adam Tihany. 877.230.2742.

Jean Philippe Patisserie

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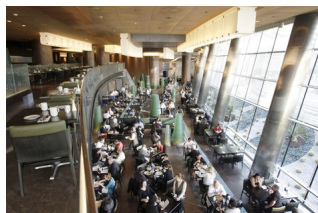
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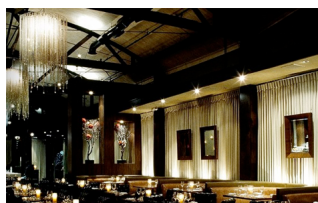
Nutella brioche for breakfast? Yes, please. Follow that up—or maybe wait until you're ready for an afternoon dessert—with one of Jean Philippe's signature chocolates. (His sweet treat would also make a prized souvenir.)

Café Vetro



Though this casual eatery at Aria is open for lunch and dinner, we think it's best to visit in the a.m. for the yummy dulce de leche Belgian waffles, topped with crème fraîche and fresh berries.

Beso



Located next door to Aria at CityCenter's new Crystals Retail & Entertainment, "Desperate Housewife" Eva Longoria opened the second location of Beso (the first is in Los Angeles). The Latin-inspired steakhouse serves up an incredible seafood tower, an incredible cast iron-seared tuna adobo, killer macaroni and cheese and, of course, several cuts of steak. And Longoria isn't the only Tinsel Town treasure Beso has going for it: The eye-popping chandeliers are made with crystals that were recycled from a previous Academy Awards ceremony. www.besolasvegas.com.

For more information on Aria Resort & Casino's restaurants, visit www.ariasvegas.com.