

Caesars Palace  
 (702) 731-7286 / caesarspalace.com  
 Wed.-Sun., 5:30-10 p.m.  
 Very Expensive



## MANCINI

Guy Savoy's son, Franck (who has been promoted to run all restaurant operations at Caesars Palace) often jokes that I'm the only person in the world who looks as weird as I do that he'd allow to even set foot in his restaurant. And I'll admit, I do look a little out of place here. The dining room at Guy Savoy is simple, modern, and elegant—a stark contrast to the flashy ornate opulence of his Paris contemporary Joël Robuchon. That same distinction applies to the differences in their food. Savoy is clearly a master of modern French cooking, but his cuisine has a deceptive simplicity. The wow factor in such dishes as his truffle and artichoke soup, oysters in ice gelée, crispy sea bass, and butter-roasted sweetbreads, comes from their pristine balance of tastes and perfect rendering by the chef's expert kitchen staff. For a real treat, reserve the kitchen table, where you can see and hear the chefs at work. Or, if you really want to splurge, reserve the private Krug Room, where a special menu is paired with offerings from the world-renowned Champagne house.

**FAVORITE DISH:** Butter-roasted sweetbreads.

## CURTAS

The most fundamentally French of all of the frog ponds in town, Guy Savoy's food is never less than perfect and always perfect with wine—preferably French. His list is probably the city's best, both in breadth and depth, and it's filled with trophy bottles from Savoy's cellar in Paris, as well as a large selection of reasonably priced new-world producers. Encyclopedia-sized, it's brought to the table with its own stand for your perusal. No matter what you choose, you can depend on Savoy's food being spot-on renditions of the dishes that earned his restaurant three Michelin stars in Paris (it has two here), as well as using the best of American produce. Savoy features no beef in his Parisian original, but he's proud of his tournedos, as well as the American veal proudly plated and served by the top-notch staff. The sleek and spare dining room is perfectly lit, has even better acoustics, and would make even Gerard Depardieu look good.

**FAVORITE DISH:** Oysters en Gelée; langoustine carpaccio in cold steam.

## JACOBSON

Despite a formal pedigree, this is the friendliest of all haute French restaurants in Vegas. Some find the design by Paris architect Jean-Pierre Wilmotte austere, but everyone seems to agree that the Krug Champagne room and matchstick sculpture in the bar are impressive. The bread cart may not be the equal of Robuchon's, or the cooking as eccentric as what you'll get at Twist, but overall, this is the place I end up eating in more often than the others. What I enjoy most here is the whimsical series of bites such as foie gras sandwiches and tiny Kobe beef burgers that begin the meal, and the seasonal and off-menu cooking almost impossible to get outside France. Look for aged grouse en cocotte in winter, and various types of game in fall. Chef Savoy's signature dishes, Peas All Around, Oysters en Gelée, and his Artichoke Soup with Truffles and Parmesan, never fail to make me happy.

**FAVORITE DISH:** Peas All Around; truffled artichoke soup with brioche.