

The Las Vegas Food & Beverage Professional

May 1, 2016



Our Picks

This month's theme is Vintage Vegas, exploring some of the Las Vegas locales reminiscent of the era's appeal as well as a sampling of authentic originals.

The Barrymore

Evoking the feeling of a bygone time, the main dining room features ceilings adorned with large golden film reels, shining patterned wallpaper and octagonal mirrored walls. It feels like you're in a place you shouldn't be—a secret hideaway for the privileged few. The service is exquisite, attentive and knowledgeable. Their extensive wine list and drink menu offer impressive variety and the cuisine is top-notch. Sample their oysters Rockefeller, with Kumiai oysters full of creamy, savory spinach and smoky prosciutto. The lobster mac & cheese is a well-worth indulgence with truffle, mascarpone-tallegio cream sauce and generous lobster bites. Don't miss the grilled octopus, charred and served with merguez sausage and romesco sauce. Our favorite entree was the seafood plate that included a large Australian lobster tail, perfectly spiced grilled prawns and a delicate Chilean sea bass with garlic-herb parmesan crust, paired with creamy herbed risotto. We ended the evening with a dessert wine, Donnafugatta Ben Rye with its perfect sweetness, reminiscent of a concentrated raisin in liquid form.

www.barrymorelv.com



photos by Justin McAfee

