

**PRI's The World**

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## **Vegas is taking poutine - Canada's culinary treasure - to new heights**

It was the most extraordinary plate of french fries I've ever had. But, as I was eating, I was also thinking: There's no gravy here, no cheese curds. ... Does this even qualify as poutine? A lot of Canadians might say no. But they're not so worried about that in Vegas.

"As far as how important it is to stay with the traditional poutine, I don't think it's so important anymore," said Kirk Perry, the general manager at the Barrymore and a longtime chef. Perry's view on food today: Anything is game.

"Between the ability to get ingredients from anywhere on the planet, to new modern techniques," said Perry. "I think that in today's blending world of cultures, cuisine is a great way for us to expand upon that and do new and creative things."

One problem: We were both beyond stuffed. Radke had to go lie down. My time in Vegas was limited though, so I pressed on. Next stop: [the Barrymore](#), a cool, classy steakhouse on the northern edge of the Strip.

I told the waiter, Luis Ponce, I was here for one thing and one thing only.

"The Poutine, OK! This one is another really, really good side dish," said Ponce. "So, basically we have fresh, hand-cut fries. We top it with fresh lump crab meat, over the top, a little bit of asparagus, and finish it with béarnaise over the top. Every single bite you get a little bit of the crab, a little bit of the asparagus, a little bit of sauce. It makes an explosion in your mouth."



The Barrymore's poutine: fresh crab meat, asparagus, and béarnaise sauce over the top.