

THE **SPORTS, LEISURE & OUTDOORS** ISSUE

YOUR GUIDE TO LIVING IN SOUTHERN NEVADA

# desert

C O M P A N I O N<sup>®</sup>

03  
MARCH  
15

✦ *Palate play* Bar food scores a gourmet goal at Sporting Life



## Natural Highs

➤ **STONE TEMPLE ZEALOTS**

The sport and religion of rock climbing

➤ **THE NATURE NEXT DOOR**

More great hikes in your own backyard

➤ **FIELD TRIPS**

A photo essay on outdoor life in Las Vegas



HOT PLATE

# EAT THIS NOW!

## Arepa Benny at Makers & Finders Coffee

1120 S. Main St. # 110, 702-586-8255, [makersandfinderslv.com](http://makersandfinderslv.com)

It's difficult to improve on eggs Benedict with its seemingly perfect blend of salty, chewy, and tangy that always equals satisfied. Brunch novelties on the classic usually involve trying to elevate the palate of Benny lovers by substituting Canadian bacon with crab and asparagus and the like. While these cloth-napkin varieties are delicious in their own right, the heartiness of the original seems to linger longer in your stomach and in your memory. Finally, someone's gone the right way, though: the way of filling Latin comfort food. Makers & Finders' Arepa Benny uses the thick Venezuelan corn cake, the arepa, in place of the measly English muffin, and layers coffee-rubbed shredded beef, vine-ripened tomatoes and golden poached eggs, topping it all off with salsa verde hollandaise sauce, salt and pepper, and freshly chopped cilantro. This is how you do gluten-free, people. *Molly O'Donnell*

## Duck confit cinnamon roll at Comme Ça

The Cosmopolitan, 702-698-7910, [commecarestaurant.com/las-vegas](http://commecarestaurant.com/las-vegas)

Few dishes both stimulate the senses and satisfy cravings like those at Comme Ça. Case in point: the duck confit cinnamon roll. Flaky pastry twisted around cinnamon and rich, savory duck confit is just the launching point for this dish. In addition to the roll, you also have a duck fat, maple and smoked bacon frosting and huckleberry jam to smother it in. No wonder this beautiful but decadent dish is the star of an already legendary weekend brunch menu. *Mitchell Wilburn*

### ON THE PLATE

Upcoming foodie events you don't want to miss

#### MARCH MADNESS AT LAGASSE'S STADIUM THROUGH MARCH

Hungry for some basketball-season eats? In honor of March Madness, Lagasse's Stadium will be serving a special menu through March. Menu items include a tomahawk bone-in 32-ounce ribeye served with mashed potatoes; a surf 'n' turf plate with tomahawk bone-in 32-ounce ribeye with grilled shrimp with garlic herb butter and mashed potatoes; chilled Alaskan crab legs with clarified butter and Lagasse's Kick Up cocktail sauce, and fresh shucked oysters. In the Grand Canal Shoppes at the Venetian. 702-607-2665, [venetian.com](http://venetian.com)

#### FARM TABLE DINNER AT HONEY SALT

MARCH 16

Celebrating friends, community and good food around a communal dining table, this month's Farm Table dinner features an Irish theme in honor of St. Patrick's Day. Expect Irish classics given a popular twist, with such dishes as shaved corned beef and horseradish, beet salad, braised lamb shanks and oatmeal cream pudding. In addition, each Irish-inspired course is paired with a classic Irish beverage, including Jameson, Guinness and, of course, Baileys Irish Coffee. \$45. 702-445-6100. [honeysalt.com](http://honeysalt.com)

#### VEGAS UNCORK'D BY BON APPÉTIT

APRIL 23-26

Now in its ninth year, Vegas Uncork'd by Bon Appétit, a celebration of wine and spirits, returns to ARIA, Bellagio, Caesars Palace and MGM Grand, featuring a roster of tastings, demonstrations and meet-and-greets. A few of the headliners include chefs Jean-Georges Vongerichten, Gordon Ramsay, Julian Serrano, François Payard, Masa Takayama, Michael Mina, and Guy Savoy. Highlight events include a Master Series brunch with Border Grill's Mary Sue Milliken and Susan Feniger, a farm-to-table party at Sage, and, of course, the centerpiece, the Grand Tasting at Caesars Palace. Ticket prices TBA. [vegasuncorkd.com](http://vegasuncorkd.com)