

# WEEKLY

LAS VEGAS

June 5-11, 2014 **FREE**  
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## THE MUSIC ISSUE

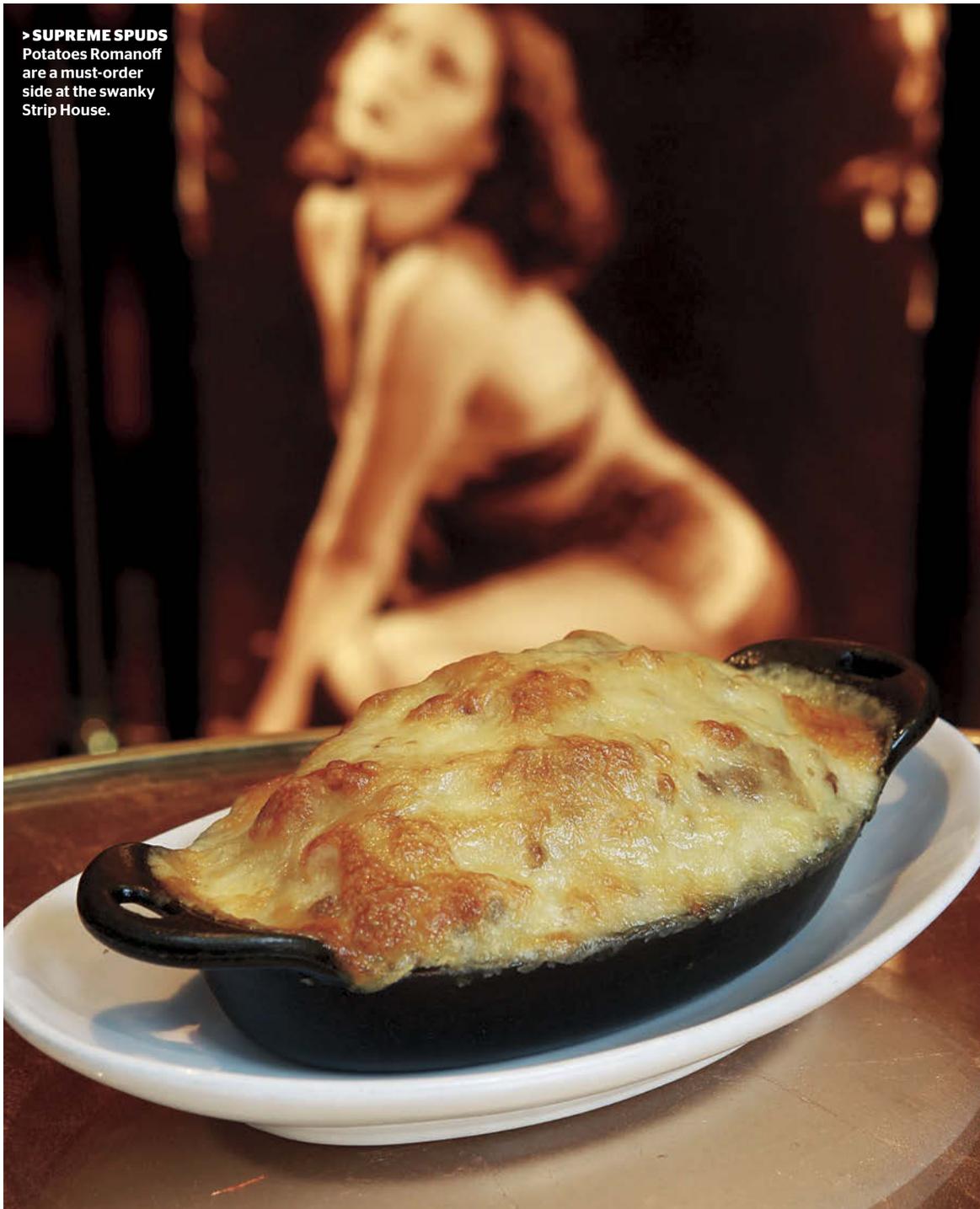


Will **Brendan Scholz** break through with **Mercy Music**?

Our **exclusive** first peek at the new-look **Bunkhouse**

Plus, hot summer **concerts**, great local **songs** and **Brandon Flowers** on a **Killer** anniversary

**> SUPREME SPUDS**  
Potatoes Romanoff are a must-order side at the swanky Strip House.



**RECIPE**

## A SIDE DISH TO TREASURE

Strip House's potatoes Romanoff are a crowd-pleaser

→ Along with black truffle creamed spinach (obviously), the similarly guilt-inducing potatoes Romanoff is the side dish of choice at Planet Hollywood's swanky Strip House steakhouse. It's a cheesy, decadent complement to a char-grilled steak, and a rightfully rich dish for this occasionally overlooked, ribald room covered in red. But these spuds will taste just as good coming from your kitchen. —*Brock Radke*

**STRIP HOUSE** Planet Hollywood, 702-737-5200. Sunday-Thursday, 5-11 p.m.; Friday & Saturday, 5-11:30 p.m.

**POTATOES ROMANOFF**  
(serves 4 or more)

**INGREDIENTS:**  
3 lbs. cold baked potatoes  
7 shallots, minced  
1 lb. cheddar cheese, grated  
1 lb. sour cream  
1 tbsp. kosher salt  
½ tbsp. ground white pepper

☞ In a large mixing bowl, gently incorporate the potatoes, minced shallots and three quarters of the grated cheddar

cheese. Mix in the salt and pepper. Add half the sour cream with a folding motion, trying not to stir vigorously. Add in the remaining sour cream and gently mix.  
☞ Place this mixture in a buttered 6-by-9-inch casserole dish. Sprinkle the remaining cheddar cheese over the top. Cover with aluminum foil and bake at 350 degrees for 35 minutes. Remove the foil and let the top cook to a golden brown. Serve.

**CHEF TALK**

### CHRIS KEATING, BORDER GRILL

→ What do you get when you take a North Carolina boy, ship him off to cook in a Vegas-style resort in the Bahamas for two years, then put him in charge at Border Grill? You might get flavors like espresso-rubbed pork tenderloin with almond mole and candied carrot salad, or duck confit carnitas in spicy chipotle glaze with mango coulis.

Those were two dishes chef Chris Keating tried out at a recent Border Grill tequila dinner. The born-and-raised Southerner moved to Las Vegas in 2009 to work all over Caesars Palace before spending the last couple years at Bobby Flay's Mesa Grill on Paradise Island in Nassau. Now he's back on the Strip, getting ready to open the second Border Grill at the Forum Shops.

**On kitchen life in the Bahamas:** "It's tougher than you would think, but it was a wonderful experience cooking outside the country and I'm glad I did it. It's very similar to Vegas as far as the restaurant goes, crazy volume, 500 to 600 covers a night, seven days a week, all tourists. It never slowed down."

**On flavor parallels:** "I grew up on barbecue and I love big bold flavors, the combination of sweet and heat, and I think that's what drew me to Mesa Grill and Border Grill. There are definitely parallels between Mexican and Southwestern food and Southern food, where I'm from. Some of the combinations I love are finding their way into the menu, but we'll still keep the traditional Mexican dishes very traditional."

**On barbecue blasphemy:** "There are two types in North Carolina, east and west. I'm a big fan of the west, pulled pork and vinegar-based barbecue sauce, but I like the east, too—whole hog split open and you just pour vinegar in and pick it apart. You can't get it mixed up with South Carolina. No, no, no ... that's blasphemy right there. My best friend is from Texas, and we argue about barbecue all the time. I do like Texas-style brisket, but if I had to choose, it's a pulled pork sandwich every time." —*Brock Radke*



POTATOES ROMANOFF BY SAM MORRIS; CHRIS KEATING BY L.E. BASKOW