

YOUR GUIDE TO LIVING IN SOUTHERN NEVADA

# desert

01  
JANUARY  
15

C O M P A N I O N <sup>®</sup>

**FIGHT  
DISEASE  
WITH BIG  
DATA!**

**PUT FRESH  
GARDENS  
IN LOCAL  
SCHOOLS!**

**THE**



**IDEAS**

# B

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PLUS:

# 10

LAS VEGAS  
BUILDINGS  
WE LOVE



**SPLAT!**  
BIG IDEAS THAT  
~~FAILED~~

**SESSION  
IMPOSSIBLE  
WE PREVIEW  
THE WILD**

**2015  
LEGISLATURE**

BY JON RALSTON &  
STEVE SEBELIUS

**CLASS ACTS**

**LEARN  
BABY  
LEARN!**

**WHAT IF  
VEGAS HAD  
A RED-LIGHT  
DISTRICT?**

**ISSUE**

**NEW  
YEAR!  
EAT YOUR  
VEGGES!**



HOT PLATE

# EAT THIS NOW!

## Aguachile Verde at Border Grill

In the Forum Shops, 702-854-6700, [bordergrill.com](http://bordergrill.com)

Ceviche has a transportive quality, an on-the-beach appeal that translates even to land-locked meals on the Las Vegas Strip. At the new Forum Shops outpost of Mary Sue Milliken and Susan Feniger's Border Grill, that effect is amplified by a dedicated ceviche bar, where a chef turns out varieties from Baja California, Peru, Guatemala and Veracruz. Perhaps most tempting, however, is the aguachile verde, a Mexican dish that translates to "chile water," and pairs tender seafood with a bright, cool, spicy broth you may want to pour on everything in sight. Border Grill's rendition blends cucumber, cilantro, serrano chiles and lime for a lip-smacking green juice that kicks up lightly poached pieces of calamari and Alaskan King Crab. Diced mango and avocado add sweet and creamy balance to this refreshing seafood starter. Grab a tortilla chip and start scooping, no beach chair necessary. — *Sarah Feldberg*

## Japanese burrito at Truk-N-yaki

Visit [truknyaki.com](http://truknyaki.com) for schedule

Before discovering Truk-N-yaki, I already considered the burrito to be a crowning achievement of modern culinary engineering. I mean, swaddling everything on your plate in a warm tortilla? How could there be room to improve? There is. Truk-N-yaki's Japanese burrito replaces traditional ingredients for a filling of teppanyaki-style fried rice. Chunks of onion, zucchini and bell pepper are tossed with your choice of marinated ribeye, chicken or (my favorite) shrimp, then skillet-pressed into a handheld masterpiece and served with hot or sweet sauce. The Japanese-Mexican fusion is no gimmick. The soy sauce-laced rice and meat lends itself incredibly well to a flaky tortilla crust. Side-by-side, the differences in ingredients may seem minor, but the end result is lighter (and a bit neater) than the traditional Mexican fillings, making this food truck a perfect refueling station at events or festivals. Behold: the new burrito. — *Chris Bitonti*

### ON THE PLATE

Upcoming foodie events  
you don't want to miss

#### BARDOT BRASSERIE

JAN. 16

James Beard Award-winning chef Michael Mina opens the doors of his latest restaurant, BARDOT Brasserie, at Aria Resort & Casino. Offering a modern take on the traditional French brasserie experience, BARDOT aims to present a broad range of Parisian cuisine from the rustic to the exotic, including dishes such as foie gras parfait on grilled country bread, croque madam, oven-roasted chicken and monkfish bourride. 702-590-7757

#### TBONES WINE-PAIRING DINNER

JAN. 22

Tbones Chophouse & Lounge in the Red Rock Casino Resort & Spa hosts an evening of food and wine featuring the wines of Napa Valley's Joseph Phelps Vineyards. Guests will enjoy a multi-course dinner, paired with a selection of Joseph Phelps estate-grown wines, including its popular titles Insignia and Eisrèbe. Their Insignia vintages from 1991, 1997 and 2002 earned a perfect score of 100 from Robert Parker's *The Wine Advocate* and the 2002 Insignia was named Wine of the Year by *Wine Spectator* in 2005. 6p, \$105, 702-797-7517

#### HANK'S WINE-PAIRING DINNER

JAN. 29

Hank's Fine Steaks & Martinis hosts an evening of food and wine featuring the renowned wines of Cakebread Cellars. Menu items include seared day boat scallops with baby bok choy, lobster consommé with chorizo and lobster ravioli, bison ribeye in a dried cherry zinfandel reduction and more — all paired with award-winning estate wines from Cakebread Cellars such as their sauvignon blanc, chardonnay, zinfandel and cabernet sauvignon. 6p, \$100, 702-617-6800