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7. Hearthstone at Red Rock Resort

Created by Chef Brian Massie, Hearthstone Kitchen & Cellar offers guests pure, carefully crafted house-made fare from the highest quality sourced ingredients. At the heart of Hearthstone's comfortable, eclectic interiors stand two rustic wood-burning ovens where savory, authentic dishes are freshly roasted every day. Chef Massie's menu reflects a simple and pure approach to refined cuisine that honors and respects food. Enjoy artisanal salads, shared plates, charcuterie selections and signature entrees made from scratch, while also indulging in wine from the impressive wine list.

Although the interior of Hearthstone Kitchen & Cellar offers a rustic appeal, the items found on the menu are a bit more sophisticated. It starts not with appetizers but rather "snacks," which are \$6 each — truffle popcorn, cheddar popcorn, deviled eggs and roasted jalapeno hummus. Soups and salads follow, with choices including tomato bisque, harvest quinoa salad, kale Caesar salad, chickpea salad and roasted heirloom beets. Since it is fostering a family and friends gathering approach, Hearthstone keeps things casual with an offering of shared plates (\$12 to \$16) that include tuna carpaccio, roasted artichokes, scallop tartare, wood-roasted clams, charred octopus and meatballs. There's a variety of wood



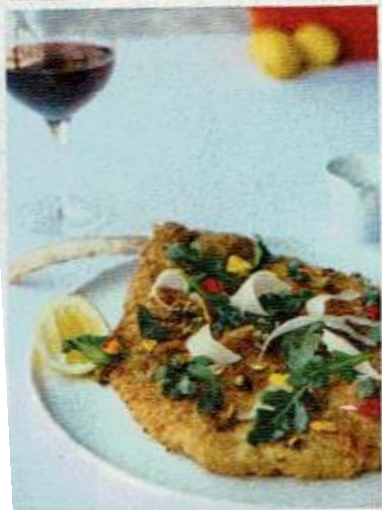
oven flatbreads — primavera with shaved zucchini; marinara style; Carbonara; mushroom; and pepperoni. Entrees start at about \$30 and include rotisserie chicken, salt-roasted branzino, cast iron New York sirloin, shrimp pasta, short ribs, Alaskan poached salmon and pesto pasta with eggplant.

With Hearthstone sourcing those fresh ingredients, that simply means that you are the benefactor of fresh and delicious ingredients. Whether it is their fresh wild caught halibut or everything on their oyster and shellfish bar including; fresh Maine lobster and tiger shrimp, you are going to taste the difference. Chef Jordan has so many options in his kitchen he always puts his amazing ingredients to their best use.

Hearthstone has been some of the best dining I've had at Red Rock Casino. All of the staff have a smile on their face and are ready to help! The atmosphere both inside and outside on the patio are super fun and lively. www.hearthstonelv.com.



Salute at Red Rock Resort



Inspired by the traditional cuisine of Southern Italy, dishes include an exquisite whole roasted and salted branzino, to table prepared bucantini vodka. The wine list boasts the finest of Italian favorites to the eclectic and adventurous for more discerning palettes. At the bar, guests can enjoy an innovative cocktail program created from only the freshest of ingredients and juices.

Italian food in America might just be more scrutinized than any other region of food in the world. Salute Trattoria Italiana delivers that authentic flavor, and you know it after your first bite.

Executive Chef Luciano Sautto is from southern Italy, so creating authentic Italian dishes is as simple to him as cooking with his family while he was growing up. Salute not only brings all the flavors of Italy to you, but also does it in a gorgeous restaurant that gives you open views of the kitchen, along with a picture perfect meat and cheese bar.

There are so many choices at Salute that sharing dishes among friends is a great way to experience all of the wide ranging flavors. Other pasta dishes include: pappardelle alla Bolognese with veal; pancetta and red wine sauce; truffle tagliatelle - to which you must add the fresh shaved truffles, to take this to an otherworldly experience - and of course, you should try the classics such as gnocchi and lasagna. Finally, this is Las Vegas, so having a steak on the menu is a must. And you can't go wrong with the all-natural Tuscan steak. A very lean cut of beef that is best prepared on the rare side to take in all of the natural flavors. You get a slight Italian twist on it with Italian herbs and balsamic chili butter, so be prepared.

Service was exceptional. Food was better than many of the Italian restaurants we have visited in the past. Well worth the ride out to Red Rock. www.redrock.sclv.com/Dining/Salute