



JOËL ROBUCHON LAS VEGAS



Ten years ago, Joël Robuchon retired from the field of haute cuisine, more than once pronounced the world's greatest chef. He came out of retirement to open a series of counter-based

eateries called L'Atelier—fun places, very casual, very popular. But his eponymous new restaurant—one of the most expensive in the U.S., with menus at \$360 per person and an à la carte lobster dish alone at \$135—proves that he's lost none of his fire to compete with the best of the best.

The restaurant is Bob Guccione-style swanky, with huge urns, purple-and-black fabrics, a crystal chandelier, a replica of a Rodin nude, and electric candles; the "terrace" is indoors. But the cooking, by executive chef Claude Le-Tohic and chef de cuisine Tomonori Danzaki, is dazzling. You start off trying to decide

among twenty different breads of various crusts and flavors. Then you move on to crab in the most fragile of puff pastries with sweet tomato. A tot of Wagyu beef marrow adorns a marrow bone stuffed with a rosemary-infused puree of fava beans. Crispy panfried Japanese tilefish swim in a broth of lily bulbs. And a rosy-pink Colorado veal chop comes with vegetable pasta flavored with pes-

to, and a puree of pommes de terre that seems more butter than potato. And, as at Guy Savoy (above), dessert itself is a multitiered affair.

You can eat at L'Atelier and say you experienced the Robuchon touch, but until you dine here, you won't know how good French cuisine can be. *MGM Grand Hotel*, 3799 Las Vegas Boulevard South; 702-891-7925; mgmgrand.com.