

# JEN EATS VEGAS



By: Jennifer Burbank



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Now,  
let's  
talk  
food.

RUNNING my event business occupies about 95% of my world, so I take full advantage of free time when life affords it by eating my way around our fabulous city. However; let's just say that I may intentionally plan meetings, or "eatings" around lunch or dinner just for the sake of deleting the restaurants lingering in my Yelp bookmarks. So... I digress, **let's be real, I'm eating 100% of the time whether I'm busy or not.** With that being said I feel it would be a great injustice not to share my vast cornucopia of dining experience with you, because it just might lead you to discover something exciting and new or could even save you some hard-earned cash that would be better spent elsewhere. Either way it would be my absolute pleasure to be your guiding dining light!



*All photos by Bavette's Steakhouse & Bar*

First up on the menu, Bavette's Steakhouse & Bar. Originally established in 2012 as Bavette's Bar & Boeuf in Chicago, the restaurant found its way to the top of a long list of steakhouses by ranking number one in Chicago Mag. Vegas was lucky enough to inherit this little gem in the fall of 2017. Bavette's Steakhouse & Bar is situated in the newly renovated Park MGM Las Vegas, formerly the Monte Carlo, and since opening its doors has claimed a permanent position on my go to dining list. Now why would a non-meat eater enjoy a steakhouse you ask? Let me count the ways.

As you enter Bavette's the seductive dim lighting, vintage furniture and soulful jazz transport you back in time to an era where the liquor was scarce and the speakeasies were plentiful. The restaurant is of notable size but it manages to somehow still feel intimate, further magnifying the romantic allure. Show up earlier

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than your reservation so that you can luxuriate at the bar with a classic cocktail or two. My usual request, a slightly dirty vodka martini with blue cheese olives, screams glamour when shaken and served by a well-dressed bartender in a crisp white shirt and black tie.

Now let's talk food. Again, I am not a carnivore nor have I ever been, so yes I'm that girl who orders seafood in a steakhouse. Nevertheless; I have only heard ranting and raving after my fellow carnivorous dining companions polish off a Ribeye Steak Frites or Bone Marrow with caramelized red onion jam, apart from that 2 million Chicago meat lovers can't be wrong. There are plenty of delicious options for pescatarians and vegetarians, but vegans may find it a little more challenging. Fear not my plant loving friends the staff is always open to making accomodations, but I would strongly suggest calling in

advance to advise that there will be a vegan in the house.

For starters, you have to try the Baked Goat Cheese in red sauce served with savory garlic bread! Most definitely a crowd pleaser, and for the lighter side go for the Mixed Green & Apple Salad with candied pecans and manchego; refreshing and delicious. The Broiled Salmon prepared medium rare melts in your mouth and the stand out sides include the savory

and **sweet Brussels Sprouts dusted**

**with parmesan** the exceptionally decadent white cheddar Truffle Mac & Cheese, and the Wild Mushrooms with fine herbs that I would also recommend as a vegetarian main plate due to the satisfyingly chewy consistency. The servers are all knowledgeable and overall customer service is on par.

One negative note is that unfortunately some folks just refuse to dress the part, so you can expect to see a pair of flip-flops, a baseball cap or cargo shorts somewhere in the vicinity. Frankly it just ruins the fantasy. If you're considering a reservation at Bavette's please don't make this fashion faux pas, do your job and dress the part.

Inside Tip: You can bring a bottle of your favorite wine or champagne to enjoy with your dinner and Bavette's will kindly waive the corkage fee if you gift a glass to a stranger, sharing is caring!

REAL

