



Jen Eats Vegas

EDO Gastro Tapas & Wine



By: Jennifer Burbank

OVER the last year Vegas locals have witnessed the exciting transformation of Chinatown as it began opening its arms to embrace culinary diversity. Enter EDO Gastro Tapas & Wine, a welcome addition to the burgeoning eclectic Spring Valley dining scene. EDO, or Extra Day Off, occupies the former home of Chada Thai in a bustling South Jones Boulevard multiplex.

My first of many EDO Gastro Tapas & Wine experiences began at 8pm on a Saturday night. I didn't have a reservation but somehow managed to slip in and procure the only available table in the restaurant. The ambience is warm and cozy which also implies limited seating, so do make a reservation in advance. Also allow yourself ample time for parking, it can be challenging to find a spot.



As I stepped inside I was warmly greeted by Managing Partner Roberto Liendo, strategically positioned at the front of house like a seasoned maestro leading his orchestra. Liendo's propensity for elevating restaurants to AAA Four-Diamond and Michelin Star status and his extensive experience working under Jose Andres and Michael Mina have primed him to become a great restaurateur.

At EDO there's an attention to detail that ordinarily is not found in Off Strip dining establishments. One glance at the table set with plating tweezers, customized EDO dishes, black linen napkins and gold Cutipol utensils made my heart skip a tiny beat. I knew right then and there EDO was not going to be just another mediocre tapas spot.

The evening began with an invigorating cocktail from the Gin & Tonic Cart. Gin is not my spirit of choice but when there's an entire cart dedicated to the botanical juniper berry libation you follow suit. I enjoyed the Hendricks Gin amalgamated with Q tonic, cucumber, rose petal and finished with dehydrated lemon peel.

EDO offers a unique collection of boutique Spanish wines and fine sherries meticulously hand picked by Joe Mikulich. Since they didn't have the usual varietals I called upon Robert, EDO's sommelier, who generously offered a full tasting on a single glass. At his recommendation I landed on a Priorat 2015 Gine Gine Spanish Red that balanced harmoniously with all of my courses.

The first morsel that made its way to the table was an amuse bouche compliments of Chef Oscar Amador Edo, a Gazpacho



with a traditional tomato and garlic base that popped with an unexpected punch of dragon fruit and papaya. In that one flavor laden swallow I could taste Chef Edo's years of experience.

Oscar began his career in Barcelona working in the kitchen of 3 Star Michelin tapas restaurant elBulli, under the tutelage of molecular gastronomy founding father Ferran Adrian. At the young age of 22 Chef Edo opened his first of multiple restaurants in Spain, EDO is his first flagship restaurant in the US.

The fresh oysters were next but don't expect conventional sides of horseradish, red wine vinegar mignonette or Tabasco. Instead you'll find the Tokio served with trout roe pico, ponzu and wasabi and the Salamanca accompanied with tobiko and Iberico consomme.

Vegan friends rejoice because EDO offers a special vegan menu that you can request upon arrival. I sampled the vibrant Green Tartare with asparagus, avocado and pistachio vinaigrette and the Maitake & Shimeji Mushrooms Al Ajillo with lemon verbena cauliflower cream and padron pepper oil. Both dishes were rich with flavor complexity.

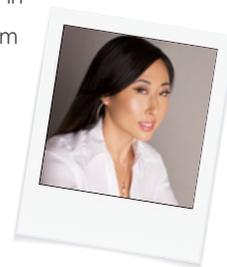
If you're ready to develop a habit order the Croquetas, hot and crunchy filled with a heavenly kimchi pisto and romesco sauce. The Montadito was also a highlight, a luxurious and aromatic salmon bite layered with truffled cream cheese and honey on toasted bruschetta. I am genuinely having food flashbacks as I type. My main plate was a smoky and savory Arroz Meloso De Pescadores, or catch of the day paella, which was the perfect portion size after everything I had already consumed.

Although I was beyond satisfied I pushed myself to the limits for the love of the editorial and ended the night by sampling two desserts. The Granita was stunning, constructed with strawberry shaved ice and a light popcorn dusted mousse that literally melts in your mouth. The second was an experimental vegan friendly Nixtamalized Cherry Tomato with compressed watermelon, candied pecans, Lyo raspberry and sumptuous almond milk yogurt. Both paired impeccably with a chilled glass of the 2015 Late Harvest Oremus Tokaji Sweet Wine.

I entered EDO with zero expectations and when I left my mind was blown. I've been fortunate enough to experience some of the best tapas in Barcelona from legendary mom and pop



shops to avant-garde Michelin star restaurants and EDO is the real deal. The price point is an incredible value for the attention to detail, food quality and excellence in service. EDO is a treasure, a hidden gem that won't stay hidden for long.



INSIDE TIP:

You can sample all 4 of the Spanish cheese selections for only \$13 including a deep and smoky sheep Idiazabal, a semi-firm Drunken Goat with red wine rind, a tender Mahon from Menorca Island and a Cabrales blue cheese. Couple that with the Pa Amb Tomaquet for the win! **REAL**



Photos provided by EDO Gastro Tapas & Wine