

JEN EATS VEGAS

MG Patisserie
and Café

dessert FIRST

By: Jennifer Burbank

Chef Gillet in action

Sometimes it haunts me, to think of how many delicious desserts I've denied in my lifetime just because I was overzealous with dinner. I've never once heeded the precautionary advice of my server to save room for dessert. Now, have I pushed the limits of satiety to request dessert after a sizable meal for the love of this very article? Definitely, but the feeling of gluttony has always eclipsed my true appreciation for the ubiquitous final course. So today an unsung hero leaps from its shadowy position as a backup dancer to finally see its day in the sun. This time it's dessert first!

With this agenda in mind I immediately make a beeline to MG Patisserie and Cafe, located off of the 215 and South Rainbow. I love the vibe of this cozy pastry shop, dark chocolate walls and warm gold accents are reminiscent of a candy bar nestled in its foil wrapper, chic crystal lamps hang from the ceiling and a loungey playlist keeps my head unconsciously nodding to the beat. The open kitchen allows me to spectate the behind the scenes action and also verify that the working conditions are spotless.



Designer Mac Cake

pastry I try to conceal my 'O face' ("Office Space"), but the buttery almond cream in the center of this perfectly flaky croissant was truly stunning. This was the best Almond Croissant that's ever touched my lips, trumping any of my experiences in France at the finest Parisian bakeries.

The Bubbly Brownie Bear was next; delectable brownie batter molded into an adorable bear and flawlessly cooked with a crispy gooey texture, then cloaked in a dreamy chocolate ganache. The Brownie Bear quickly disappeared from my plate. This Bear is very dangerous.

My lovely pink and gold Cupitol spoon moved on to meet the beautiful Matcha Passion Cake, a magnificent dark green cake roll brimming with sophisticated flavors of loose Japanese Matcha green tea powder and subtle mango passion fruit cream expertly melded together. I can best describe it as a light and fluffy cloud of happiness.



Matcha Passion Cake

Next was the Tres Leches. I was very curious to try Chef Michael's take on the Central American fan favorite because it's not traditionally served in a contemporary transparent jar with a screw top lid. Often, I find that extravagant packaging camouflages a lackluster product, but in this case, the Tres Leches was the rock star. This was a standout on the menu, and bonus... it's actually Gluten-Free!

I made my way to the Meyer Lemon Tart, justifying to myself that it's on the healthier side since it was once fresh fruit. The tart was sublime, a crunchy lemon shell filled with a delicate and refreshing citrus cream that's both sweet and sour in its flavor profile. In fact, one of the key takeaways from my visit to MG was that none of the desserts were overpoweringly sweet, a characteristic that I admire in a polished dessert.

I was down to a colossal pink Macaron sandwich that sat

on its very own plate, adorned with Louis Vuitton's famous insignia embossed in white powdered sugar, a creation that Chef Gillet refers to as the Designer Mac Cake. It is a chocolate lover's dream, filled with decadent chocolate five ways; cake, cream, ganache, shavings and crisps.

Chef Gillet asks if I'm ready for the Live Creme Brulee, the final piece de resistance of my dessert-laden day. Chef Michael grabs a blowtorch and begins caramelizing the sugar right before my eyes, toasting the top of the creamy custard until it's a deep golden brown. Two points for Chef Gillet's ingenuity as I've never seen a live Creme Brulee before, nor have I seen it presented in a sardine can. It was brilliant, and the Creme Brulee tasted magical. MG has left me speechless, I never expected to find this level of pastry craftsmanship off the Strip.

I washed down my guilt with a nice hot cup of La Colombe coffee and almond milk, then ended my splurgy Saturday at MG by conveniently ordering a custom cake for my best friend's birthday. Lunch items like salads and sandwiches are also on the menu, but since today's focus was dessert we will have to table that for the next visit. The menu changes with the seasons so I noted on my calendar to head back to MG in the fall; that is if the Almond Croissant doesn't coax me back in by tomorrow morning. **REAL**



Meyer Lemon Tart

INSIDE TIP:

Gluten Free, Sugar Free and Vegan Menu items are available by pre-order. Call MG Patisserie and Cafe 702-220-4860 and allow at least a 48-hour window of time to freshly prepare your guiltless goodies.

