

**INSIDE:** Labor Day Weekend Party Guide

# seventeen

September 1-7, 2011

THIS WEEK IN YOUR

## America's New Golden State



The world wants it. We've got it.  
The roots and consequences of an old-fashioned boom.

By Bob Whitby

## Dishing

Got a favorite dish? Tell us at [comments@weeklyseven.com](mailto:comments@weeklyseven.com).**Uncle Vincent's Lemon Chicken at Rao's ↑**

As a mainstay of the menu at the original location in Harlem, this dish has some legacy. Celebrities who have graced the tables of both the New York and Vegas outposts head for this dish for its bright flavors and well-seasoned and tender chicken. This light but savory dish begins with the broiling of an entire chicken, sealing the juices in and getting a nice char on the skin. The chicken is then dressed in a simple sauce made of nothing but olive oil, lemon juice, red wine vinegar, garlic and oregano. \$26, in *Caesars Palace*, 731-7110.

**Artichoke "Guac" at Holsteins**

The only thing that makes this appetizer even remotely close to guacamole is its rich green color. The blended dip of artichokes, olive, *piquillo* peppers, capers and olive oil is more akin to hummus in its smooth consistency. The popular starter at this burger bar is earthy, herby and flavorful. Toasted, spiced pita chips make great vehicles for the dip, and add a nice crunch. \$9, in *the Cosmopolitan*, 698-7940.

**Falafel Pita Sandwich at Sababa**

The owner of Sababa, Rami Cohen, greets newcomers with a free falafel that has been dipped into hummus, and he tells them that his is the best falafel in Las Vegas. For each order, ground chickpeas are shaped into a ball, dropped into the fryer and tucked into warm pita that has been insulated with a healthy smear of hummus. Additional toppings such as



pickles, salad and tomatoes are up to you, but be wary of Sababa's hot sauce. A blend of herbs, garlic and chilies, this boldly flavored condiment will knock the socks off even the most hard-core of spice freaks. \$7, 3220 S. Durango Drive, 547-5556.

**Crispy Pata at Social House**

If there's anything Filipinos do well, it's fry the hell out of something. Social House's atmosphere refines the presentation of crispy *pata*, but the flavors are all there. A bone-in pork shank is fried crisp so that the skin is like crackling *chicharron*, while the meat remains tender. Each crunchy, salty, fatty bite should be dipped in the accompanying chili vinegar, or followed by a bite of pickled vegetables to cut into the richness. \$24, in *Crystals at CityCenter*, 736-1122.

**Yellowtail Crunch at Union ←**

Just four yellowtail crunch balls come to a serving, so you'll have to choose your dining partners carefully. Light Group executive chef Brian Massie binds diced, fresh yellowtail tuna with Kewpie Japanese mayonnaise, *masago* (Icelandic "flying fish" roe), crispy fried tempura for texture and S&B La-Yu chili oil. The round fish balls are deposited atop a fried wonton disk to make it finger-lickin'-friendly, and garnished with just a little micro-basil. Pair them with something sparkling, or perhaps your favorite chardonnay. \$19, in *Aria*, 693-8300.

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