

DISH ON DINING

BY MAX JACOBSON

TOP-TIER TIP-OFFS

get constant requests about where to find great Mexican restaurants, great delicatessens and great bakeries in Vegas. Coincidentally, one of each recently opened here.

In Summerlin, the Corrigan of the Roadrunner Bistros have opened what might be the city's most impressive Mexican restaurant, a pink stucco palace that is part Diego Rivera, part Antonio Gaudí, and part Mexican architect Luis Barragán.

That would be **Agave** (10820 Charleston Boulevard; telephone 702-214-3500). This is a stunning achievement, with a *palapa*-style beamed ceiling, starfish-like lanterns suspended from it, and Mexican objets d'art and crafts strewn throughout. Call this good cooking—from Wolfgang Puck alum Matthew Silverman and his cadre, Mark Miller pupil Juan Saldana—Pan-Latino, with a heavy emphasis on sunny Mexico.

Barbecued duck *quesadillas* are terrific, as are shrimp and crab enchiladas, barbecued lamb *sopes* and chile-seared tuna. The imaginative drinks are from tequila expert Eduardo Gonzales of Las Ventanas Al Paraiso in Mexico's Cabo San Lucas. He makes the best margarita you've ever tasted.

Back on the Strip, Jean-Philippe Maury, the



Shrimp and crab stacked enchiladas with sweet corn-chile sauce and micro greens from Agave.

world champion pastry chef and *chocolatier* extraordinaire of Bellagio, has a brand new venue, and lines are already out the door. **Jean-Philippe Patisserie**, a bakery, chocolate and ice-cream shop located in that hotel's new Spa Tower (702-693-8788), contains a dazzling, 27-foot display featuring three types of

chocolate—dark, white and milk—cascading down three levels from platform to platform, like a trio of chocolate waterfalls. Shelves are stocked with homemade jams, chocolates and special confections, all designed by Maury.

The shop serves killer breakfasts, with everything from homemade granola to sweet or savory crêpes made to order. Pastries—including fancy French stuff such as Exotic, a coconut crisp topped with a passion-fruit mango mousse, or Intense, his version of Death by Chocolate—are as beautiful as any on either side of the pond.

At the Mirage, you'll eat a very different type of breakfast, lunch and dinner at **Carnegie Deli** (telephone 702-791-7310). This Seventh Avenue institution is famed for pastrami and corned beef pickled and brined at a commissary in New Jersey, and which have no peer in the deli industry.

Imagine eating a Woody Allen, a mile-high pastrami and corned-beef combo, at 8 a.m. Maybe you'd prefer a cheese blintz, or some matzo brei, a traditional Passover dish combining matzo with scrambled eggs. The deli was designed by Adam Tihany, and uses tile, wood and Plexiglas to re-create one of the Big Apple's more famous restaurants. 🍀