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Marche Bacchus is Decadent, Diabolical and Delicious.

The staff at ELV has never been good at math. That's why charts and graphs like this one usually frighten and confuse us:

Wine - Vintage - Strip Restaurant Price – **Marche Bacchus** Restaurant Price

Cloudy Bay Sauvignon Blanc 2007 \$75.00 \$38.99
Caymus Conundrum 2006 \$70.00 \$36.99
Dalla Valle Cabernet Sauvignon 1997 \$550.00 \$204.99
Duckhorn Merlot 2005 \$120.00 \$65.99
Philippe de Rothschild Rojo Chile 2004 \$60.00 \$23.99
Finca Luzon Merlot, Jumilla 2003 \$30.00 \$18.99
Gaja Barbaresco Costa Russi 2000 \$795.00 \$390.99
George "Nuptial Vineyard" Pinot Noir 2005 \$225.00 \$89.99
Harlan Estate Cabernet Sauvignon 2003 \$950.00 \$634.99
Jordan Cabernet Sauvignon 2003 \$110.00 \$58.99
Joseph Phelps Insignia 2004 \$405.00 \$229.99
Row Eleven Pinot Noir 2006 \$56.00 \$26.99
Shafer "Red Shoulder" Chardonnay 2004 \$110.00 \$59.99
Stanley Lambert August Shiraz 2004 \$59.00 \$26.99
Veuve Cliquot Yellow Label NV \$110.00 \$60.99
Williams & Selyem Pinot Noir 2005 \$175.00 \$82.99

But even our numeracy-deficient brains can detect a bargain when we see one. And it doesn't take a mathematical genius like this to decipher that serious wine drinkers (or casual wine drinkers, or first time wine drinkers) can't do better than the prices at **Marche Bacchus**. I would even submit that the "Strip" prices quoted above are unduly modest, and that you can easily spend more on those bottles of wine at certain restaurants up and down Las Vegas Boulevard.

It's all part of owner Jeff Wyatt's diabolical master plan to get locals used to drinking great wine at prices that shame the overpriced hooch at the big hotels. His evil scheme seems to be working, as winos from both sides of town now make pilgrimages here to see what amazing values he is unleashing on the wine consuming world.

Best of all, **Marche Bacchus** finally has a chef that's worthy of its wine program. Jean-David Groff-Daudet is firmly at the reigns now, and he has brought his gutsy, wine-friendly food with him.

Worst of all, he's now guilty of feeding me the single most decadent and delicious thing I've eaten in Vegas in years.



This Montana prime rib-chop smothered in Maytag Blue Cheese pictured just may be the manliest thing a testosterone-laden lad like me can lay into...and it went splendidly with a Bacchanal Martin Estate 2004 Rutherford Cabernet Sauvignon - that was \$54.99 here and would cost 3x's more twelve miles to the east.

Happy Bastille Day! Liberte!- Egalite! - Fraternite! + some damn good wine = (I'm guessin') a mighty good party at MB tonight.