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WHERE VEGANS EAT – AS IN LAS VEGAS



MARCHÉ BACCHUS 2620 REGATTA DRIVE #106

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[www.marchebacchus.com](http://www.marchebacchus.com)

There are few things more pleasant in the Vegas Valley than sipping wine on the patio of *Marché Bacchus*

on a weekend afternoon. Started eight years ago by Burgundians Gregoire and Agathe Vergé, the place was sold to their good friends Jeff and Rhonda Wyatt late last year, who have updated the décor; expanded the wine offerings (that have always been deep in quality Burgundies); and brought the food in line with the well selected bottles in Las Vegas's most charming wine shop.

Obscurely situated in an upscale neighborhood twelve miles west of The Strip, this wine shop/bistro has bucked the odds by carving out a prominent place for itself among chefs, foodies and oenophiles. Saturdays finds the place packed with tasters, as the wines poured are always of top quality, usually with a mixture of lesser-known labels with Parker-blessed bottlings, while Sundays and Mondays find the likes of Charlie Palmer kibbitzing with Alex Stratta, John LaGrone (Postrio) feeding his family, or Gregory Gorreau (Payard Bistro and Patisserie) gabbing away en Francais with Guy Savoy.s Franck Savoy, Damian Dulas and Bruno Davillion (MIX).

Bringing on Christophe Ithurizze as a partner/chef has been a real plus for a menu that had suffered under the prior ownership. A Spago veteran (he was Executive Pastry Chef of all Wolfgang Puck venues in Las Vegas, for ten years, and a Puck employee for seventeen), Ithurizze has markedly improved the simple menu of bistro classics. Lunch runs towards simple soups, salads and sandwiches, all of good quality, but dinner is where Ithurizze.s talent really shines.

Nothing is too fancy or overwrought (the dinner menu has but 8 appetizers and 10 entrees, but real love is given to lamb chops with roasted gnocchi, Atlantic salmon with lentils, or a definitive steak frites.

Best of all, the wine store at *Marché Bacchus* is the wine list. Regulars stroll among the aisles, pick a bottle from among the racks, and take it to their table for just \$10.00 over retail. Other than the privacy of your own home, there.s really no reason in Las Vegas to drink a good bottle of wine anywhere else.

Starter courses for dinner are \$7-\$13, and main dishes run from \$16-\$38. At lunch, sandwiches are \$9-\$11 and the \$15 *La Bavette de Bacchus* (a grilled flat iron steak with frites and maitre d. hotel butter) is a steal.