



February 2008

VIGNETTES

REJUVENATED MARCHÉ BACCHUS

by Marilyn LaRocque and Beth Schwartz

REJUVENATED MARCHÉ BACCHUS

Popular lakeside bistro **Marché Bacchus** has blended the best of the old with the freshness of new to rejuvenate its dining and wining experience. Its new owners since October 2007, Jeff Wyatt and Christophe Ithurritze, have revamped the menu, introduced great new wines and Saturday free wine tastings (11A.M. to 1P.M.), added a wine bar, and created a sake program that includes “cocktails” designed by master sommelier Luis de Santos.

A CPA, Jeff spent many years as a health care administrator at University of Nevada School of Medicine, Las Vegas, and Nevada Cancer Institute. He’s also a long-time wine collector and founding member of the Las Vegas Chapter of Comanderie de Bordeaux. He’s manager and wine guru.

Trained as a chef in Biarritz, France, Christophe worked for marquee chefs Joachim Splichal (Patina, L.A.), Wolfgang Puck (Spago, West Hollywood and Chicago), and Alex Stratta (Renoir). Most recently he was Spago Associate Partner and corporate pastry chef. Traditional French favorites have been joined on the menu by newcomers such as a piquant red and yellow beet salad with goat cheese, frisée salad with duck confit, and “Hachis Parmentier,” a hearty shepherd’s pie of puréed potatoes layered with shredded beef and fresh tomato sauce. The buttery filet melts in your mouth, and the caramelized scallops, Osso Bucco, and Kurabota pig with mustard grain sauce are outstanding.

An expanded wine-by-the-glass program now includes “wine by the ounce” (3 or 5) for higher end wines (some with 90+ scores). The restaurant “wine list” is still all wines in the retail shop at a mere \$10 per bottle corkage. With our meal we enjoyed a bright, light, citrusy Livio Felluga 2006 Pinot Grigio “Collio” and a spectacular Côte d’Or 2003 Vosne-Romanée from Domaine René Engel, sophisticated, dark fruit flavors. For fun, we also sipped 2004 Château Pavillion Rouge from the second tier of Premier Cru Château Margaux, more rustic and full flavored.

HOURS: Retail wine shop opens at 10A.M.; Lunch 11A.M.–3P.M.; Sunday Brunch 10A.M.–3P.M. Limited menu ideal for wine snacking, 3–5:30P.M.; Dinner 5:30–9:30P.M., till 10 Fri. and Sat.; 2620 Regatta Drive, 804-8008.