Wednesday
Life
Food & Dining
with Classifieds

INSIDE
VARIETY 4D
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FEATURES DESK • 702-387-2909

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Small Plates

COURTESY PHOTO
The Turkey Dinner burger is at Cafe 6 at Palms Place.

DINING OUT

CAFE 6, PALMS PLACE, 4381 W. FLAMINGO ROAD
Cafe 6 opened late last month, replacing Simon Kitchen & Lounge, which closed because of the illness of chef Kerry Simon. The name comes from its location on the sixth floor of Palms Place, and like Simon, Cafe 6 has sweeping views of the Palms Place pool through floor-to-ceiling windows. Following the Simon tradition, the menu emphasizes fun, with such dishes as the Dr Pepper/Shroom Burger, Turkey Dinner burger and several items that have earned Burn Your Face Off status. Here's a menu sample:
Appetizers: Baked hard and salted 14-ounce soft pretzel, $9.95; salty crunchy pickles, $6.95; beer-battered rock shrimp, $12.95; chicken wings, $10.95.
Burgers: Turkey Dinner, $13.95; Burn Your Face Off, $14.95; meatloaf, $14.95; Dr Pepper/Shroom, $15.95; short rib sloppy Joe, $15.95; build-your-own selfie, $11.95.
Entrees and sandwiches: Scottish salmon, $17.95; steak frites, $18.95; seared tuna sandwich, $19.95; BLTA Stack, $10.95; chicken salad melt, $11.95; beer-battered cod sandwich, $15.95.
Love handles: Apple pie, $8.95; caramelized banana split, $8.95; The Fried Cookie Cutter, $9.95; To Die For Chocolate, $9.95; Nutella doughnuts, $10.95; ice cream burger, $11.95.
Lunch is served from 11 a.m. to 2 p.m., dinner from 5 to 10 p.m. daily. Call 702-942-7101 or visit www.palms.com.

NEW BOOKS FOR COOKS

NEW NICOISE SALAD
Salad:
½ cup orzo pasta
1 tablespoon olive oil
12 ounces baby lettuce
1 8-ounce package albacore tuna, drained and flaked
12 grape tomatoes, quartered
¾ pound sugar snap peas (cooked until crisp-tender, then cooled)
20 Nicoise olives
1 cucumber, halved and sliced
Dressing:
2 cloves garlic, minced
¼ cup fresh lemon juice
¼ teaspoon salt
6 tablespoons olive oil
Fresh basil, julienned
Cook the pasta; drain. Rinse until cool; toss with the 1 tablespoon olive oil. Divide the lettuce among four plates. Divide the tuna among the plates and add the grape tomatoes, sugar snap peas, olives and cucumber.
In a bowl, whisk together the garlic, lemon juice and salt. Slowly whisk in the 6 tablespoons olive oil. Drizzle the dressing over the salad. Sprinkle with the fresh basil leaves. Serve.
Serves 4.
Recipe from "Summer Cooking: Kitchen-Tasted Recipes for Picnics, Patios, Grilling and More" by the Chicago Tribune staff (Surrey Books; $24.95)

— Heidi Knapp Rinella

STEW FROM BIG BLUE
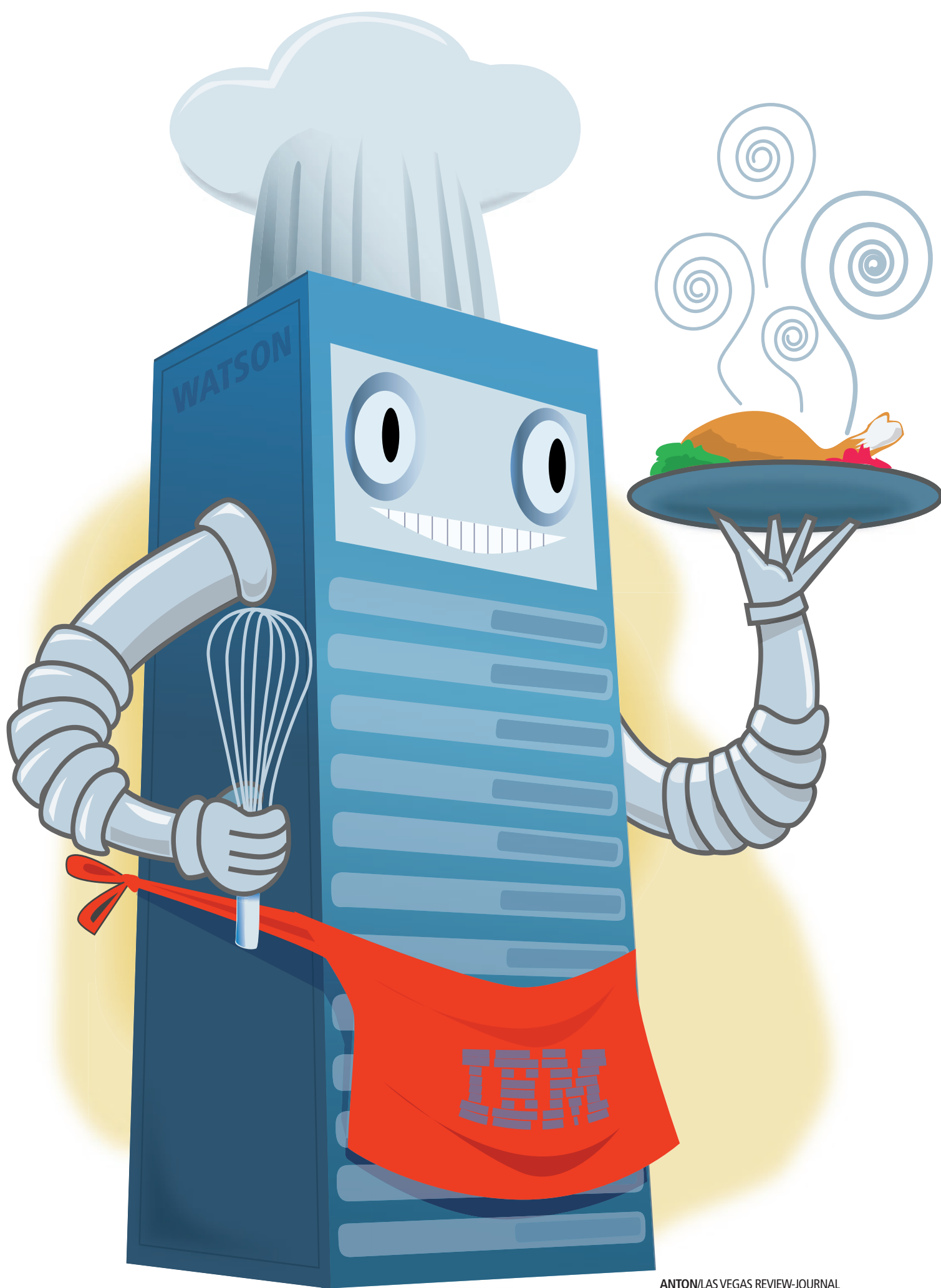
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CALCULATED
WHISK

SUPERCOMPUTER WATSON TURNS CHEF; SURPRISING FARE RESULTS

By CAITLIN DEWEY
THE WASHINGTON POST

Bored with finding cures for cancer and beating "Jeopardy" champions at their own game, the IBM computer system known as Watson has taken up a hobby: cooking.

For the past three years, the system's keepers have fed it a steady diet of cookbooks and food theory. They're trying to train a machine — which can't even taste (!) — to understand what makes a good recipe.

Recently, Watson got so pro that, along with chefs from the Institute of Culinary Education in New York, it published a cookbook, "Cognitive Cooking With Chef Watson: Recipes for Innovation From IBM and the Institute of Culinary Education" (Sourcebooks, 2015), an eccentric 231-page tome.

There's a weird beef burrito accented with chocolate and edamame. A risotto studded with candied ginger, of all possible things. A pumpkin-ricotta cheesecake with savory mushroom meringues.

"Watson amplifies human creativity," said Steve Abrams, an IBM engineer who worked on the Chef Watson team. "It's a collaboration that allows Watson and the chef to discover more than either of them could independently."

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My personal adventures with Watson begin, as so many kitchen adventures do, with some overlooked, frostbitten produce I needed to use. I'd planned to throw the frozen corn into a soup, but in the age of "cognitive cooking," that's for amateurs.

Home cooks, alas, don't have access to quite the same version of Chef Watson that the Institute of Culinary Education did. But IBM, in partnership with Bon Appetit magazine, has released a slightly less robust Web app that basically uses the same technology.

You input your ingredients and preferences: a dessert with corn and sugar, I said.

And Watson generates pairing suggestions: pumpkin puree, medjool dates … horseradish.

From there, you can add and subtract ingredients, cuisines and dishes from Watson's list

Algorithmic gastronomics