

Small Plates



COURTESY
Brown butter gnocchi is \$10 at Glutton.

DINING OUT

GLUTTON, 616 E. CARSON AVE.

Glutton is from chef Bradley Manchester, previously of Red Rock Resort and The Cosmopolitan of Las Vegas. It opened in early April across Seventh Street from the Downtown Container Park and specializes in locally sourced produce, house-made pastas and seafood from the Northwest. It also has its own herb garden. The space is filled with natural light flowing in through walls of broad windows and accents are in oak, brick and stone. Here's a sample of the menu:

Lunch: Zucchini Parmesan, \$12; spaghetti al chiatarra, \$16; togarashi chicken sandwich, \$13; charcuterie panini, \$14; steak frites, \$19.

Snacks: Bread and butter, \$5; spicy pork rinds, \$6; whipped ricotta, \$8; charcuterie plate, \$17.

Wood-fired: Arugula and almond flatbread, \$11; curried cauliflower, \$10; clams casino flatbread, \$12; sea bream, \$24; half-chicken, \$21.

Plates: Brown butter gnocchi, \$10; mushroom poutine, \$11; Carlsbad oysters, \$12; Buffalo-style sweetbreads, \$11; linguine and clams, \$18; lamb neck sugo, \$18; Glutton burger, \$14.

Sweets: Caramel corn profiteroles, \$8; rice pudding arancini, \$8; apple and olive oil upside-down cake, \$8. Lunch is served from 11 a.m. to 2:30 p.m. weekdays, dinner from 5 to 10 p.m. Sundays through Thursdays and 5 to 11 p.m. Fridays and Saturdays. Call 702-366-0623 or visit www.gluttonlv.com.



COURTESY

BOOKS FOR COOKS

BAKED RATATOUILLE

½ cup extra-virgin olive oil
1 large red onion, cut into large dice
1 tablespoon minced garlic
3 pounds Japanese eggplant, trimmed and cut into large dice
1 large zucchini, trimmed and cut into large dice
1 large yellow summer squash, trimmed and cut into large dice
1 28-ounce can chopped San Marzano tomatoes with their juice
2 tablespoons chopped fresh basil
Salt and pepper
1½ pounds mozzarella cheese, thinly sliced
½ cup grated Parmesan cheese
1/3 cup fresh bread crumbs

Preheat oven to 350 degrees. Lightly coat the interior of a large ceramic baking dish with olive oil. Heat the olive oil in a large saucepan over medium heat. Add the onion and garlic and cook, stirring frequently, for about 5 minutes or until just soft. Add the eggplant and continue to cook, stirring frequently, for about 15 minutes or until just beginning to soften. Stir in the zucchini and yellow squash and cook, stirring frequently, for another 10 minutes or until just barely tender. Stir in the tomatoes and basil and season with salt and pepper. Scrape about half of the eggplant mixture into the prepared baking dish. Cover with half of the mozzarella. Spoon the remaining eggplant mixture over the cheese. Top with another layer of mozzarella. Sprinkle the Parmesan over the mozzarella and then top with the bread crumbs. Bake for about 35 minutes or until the top is golden brown and the cheese is bubbling. Serve hot, warm or at room temperature. Serves 6 to 8. Recipe from "Charlie Palmer's American Fare" by Charlie Palmer (Grand Central Life & Style; \$40)

— Heidi Knapp Rinella

RAISING A GLASS, OR TWO ...



PHOTOS by BILL HUGHES/LAS VEGAS REVIEW-JOURNAL
Bottler James Howington, left, fills a jar with Grandma's Apple Pie Moonshine as operations manager Sid Kindler labels jars and checks for clarity at the Las Vegas Distillery at 7330 Eastgate Road in Henderson.

CHEERS AMID THE BOOZE

WINERY, DISTILLERY, BREWERIES ALL IN ONE HENDERSON SWATH

By HEIDI KNAPP RINELLA

LAS VEGAS REVIEW-JOURNAL

Compared to Las Vegas' image as Sin City, Henderson's would appear to be on the tame side. It's a quintessential suburb with lots of churches, schools and parks and not much in the way of crime or vice. It's quiet — maybe even boring, to some.

Those people, it would seem, haven't heard about Henderson's Artisan Booze District. Near U.S. Highway 95 and Warm Springs Road, it's home to a winery, distillery and several breweries, all in one industrial complex. And you can tour all of them — or only some, if you want.

Jennifer Mahar, owner of Eventure Modern Event Specialists, said her tours of the district have been increasingly popular.

"People who have never experienced the behind-the-scenes of a brewery or a winery, they get to do it now," Mahar



A beer from the CraftHaus Brewery.

said. "The tours allow them to experience all of them. You can see how spirits are made. The stories that the craftsmen talk about — how they brew — are amazing."

Mahar has done "a ton" of private group tours, for anything from a wedding party to a group of more than 250 booked for next summer.

"One group isn't drinking at all," she said. "They just want to see the science of it."

This week, she said, she has a group of 53 Germans coming in for an event at CraftHaus Brewery, complete with a band and "tons of fun stuff. It's all customized."

They also work with a chef, Scott Cummings, who won season 12 of "Hell's Kitchen," and works at one of Gordon Ramsay's Las Vegas restaurants.

Public tours are available, too, from 1 to 3 p.m. most Saturdays, the exception being those that are blacked out because of, say, a busy time at the winery. (Call 844-787-0700.)

But people can tour the booze district on their own, too. For example, George

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Learning from one another

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