

Counter Intelligence: Rivea and Skyfall, Guy Savoy, Giada, Julian Serrano



COURTESY

Rivea, on the 64th floor of Delano Las Vegas, opened Thursday, Oct. 1, 2015.

By **Robin Leach** ([contact](#))

Tuesday, Oct. 27, 2015 | 10:06 p.m.

2012 Vegas Uncork'd: Clambake, Alain Ducasse, Hubert Keller



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Hot off the grill! It's time to round up all the latest happenings in the Las Vegas restaurant scene.

Trust a Michelin-starred chef to conjure up a French Riviera summer nights menu and mix it with the stunning indoor and outdoor Strip views of Las Vegas into one of the newest treats in town.

That's exactly what decorated chef **Alain Ducasse** has done 64 stories high at the top of Delano Las Vegas with his new, breathtaking **Rivea** restaurant and **Skyfall** lounge in the former space of his restaurant and lounge **Mix**. But despite the sense of spectacular the moment you enter, another hidden gem awaits.

Tucked away down a hallway, a one-time storage room has been converted into Rivea+. It has floor-to-ceiling glass walls offering an even more stunning 180-degree view of the Las Vegas Valley and the Strip. Only Mandalay Bay execs got to use it every new Year's Eve for the best anywhere viewing of fireworks.

It's set up to be one large room for groups or divided into two small, more private dining rooms. "Where in the world is there a view like this one?" Alain told me over opening-night champagne. "It's thrilling."

He's serving small plates so that guests can experience the variety of menu items, plus main courses and grilled items with a Mediterranean flair. You get the sunsets and stars; the only thing missing is the sea. But with those champagne-bubble lights hanging from the ceiling, that's even better than the murky Med!

Guy Savoy and Robin Leach at Caesars Palace



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FIVE SENSES: Fellow French Michelin star chef **Guy Savoy** is celebrating a move of his highly acclaimed 28-year-old restaurant in the French capital. It's moved to the grand top-floor space of the oldest institution in France, the Monnaie de Paris.

Guy's chef here at Caesars Palace, **Mathieu Chartron**, went back for the festivities and has returned home with three staggering new menu items: octopus with smoked eggplant and radish gelee, lobster with stuffed rigatoni with carrot puree and grilled Japanese Wagyu beef in pomegranate reduction. He also has added a \$430 per-person, six-course menu of white truffle offerings.

On Wednesday, Nov. 18, professional food engineer **Veronique Anastasie** will take guests at the Caesars location through a six-course journey using all five senses. She'll impart history of the dishes, inspiration behind their creation and technical secrets of preparation for a one-of-a-kind experience.

Giada VIP Grand Opening at Cromwell



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SUNDAY BRUNCH: Toasted bagels and eggs Benedict are a thing of the past now that Food Network star chef **Giada de Laurentiis** and **Julian Serrano** have opened their Sunday brunch offerings.

At the futuristic-designed **Lago** in Bellagio by Julian, he's organized a three-course, \$38 per-person, small-bites menu with family-style pastry basket, nine choices of first course including raw ahi tuna or braised pulled duck with polenta and second-course choice of eggplant Benedict, Nanna's frittata, which I loved with its mozzarella, veggies and baked eggs, or baby pizzas with egg yolks.

The dessert course offers panettone pudding, Nutella or classic tiramisu. No need to fear: There's still all-you-can-drink mimosas, Bellinis or Bloody Marys for \$28 more.

Giada's brunch at the Cromwell is available Saturday and Sunday, and her menu has been developed since the restaurant opened in June 2014.

The brunch menu is the perfect blend of sweet and savory, including salmon cake Benedict and lobster hash and Italian chicken and waffle.

House-made pastries are in abundance and include traditional options such as banana muffin with chunks of banana baked in or ones with a modern spin that includes a savory bacon corn muffin topped with creme fraiche or my favorite raspberry citrus yogurt cake. FYI: Poached eggs here are made with prosecco hollandaise sauce!

NEW FOOD HALL: The arrival of **DW Kitchen & Market** slated to open in December at the Gramercy residential complex is the newest concept from brothers-in-cuisine chef **Dalton Wilson** and **Bryce Krausman**, the talent behind **DW Bistro**.

This will be a collection of their favorite things inside a 7,721-square-foot food hall that will offer bakery, floral, retail, wine bar, prepared food and cooking classes. Their collection of favorite kitchen gadgets and food items, along with new favorites designed exclusively, will be available.

The demonstration kitchen will feature 40 seats for demos and 20 seats for fully interactive classes featuring Dalton and guest-chef appearances. A 1,500-square-foot patio will provide additional seating in the Gramercy courtyard.

Remember that the next best thing to eating food is talking about it. Bon appetit!

Robin Leach of "Lifestyles of the Rich & Famous" fame has been a journalist for more than 50 years and has spent the past 15 years giving readers the inside scoop on Las Vegas, the world's premier platinum playground.

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