



Morels French Steakhouse & Bistro

Morels French Steakhouse & Bistro at the Palazzo is named for the Morel mushroom, which is prized by cooks, especially French. It is aptly named, for Morels is bringing a bit of French and European class to the Las Vegas Strip. Executive Chef J.L.Carrera has merged a classic steakhouse with other unique culinary aspects, including an iced seafood bar, handmade salamis and meats and more than 60 farmhouse and artisanal cheeses from around the world, procured from goat, sheep and cattle. All are matched with 50 wines-by-the-glass, served in an Enigmatic system that keeps the wines fresh for four to five weeks, and more than 450 varieties of French and California wines-by-the-bottle. The extensive wine list was recognized for its excellence, and was a recipient of the Wine Spectator "Best of Award of Excellence."

In addition to the extensive wine list, beer takes center stage, with some outstanding world renowned brews, including quality Belgian brews such as Rochefort 8, Orval, Lindeman's Framboise and American craft gems Dogfish Head 60-Minute IPA and Stone Arrogant Bastard.

Located just past the Palazzo foyer, the aesthetically satisfying décor is enhanced by earth tones, ornate chandeliers from Murano, Italy, paintings by Thomas Cannon and a large outdoor patio overlooking the Las Vegas Strip. Full-length windows in the restaurant afford natural lighting, an excellent view across the way of the Treasure Island Sirens of TI show and an ideal locale to view a gorgeous Vegas sunset.

Enticing starters are the Seafood Ceviche, a combination of shrimp, halibut, octopus, bell peppers, olives and lemon juice; the Bouchée of French Burgundy Escargot with shallots, garlic, Applewood smoked bacon and fresh chives; Arugula Salad with prosciutto, burrata cheese and balsamic vinaigrette; and the classic French rolls served with European butter, prepared with olive tapenade, anchovies, calamata olives and olive oil.

As for the steaks, the USDA certified wet-aged and dry-aged cuts will guarantee a prime experience, with several varieties of steaks available, including New York sirloin, filet mignon and bone-in rib eye, prepared to perfection and served with Sauce Bordelaise.

Seafood lovers will appreciate the Branzino, a Mediterranean sea bass complemented with fennel, grape tomatoes, zucchini, eggplant and garlic; the Crispy Skin Scottish Salmon with Parisian potatoes and Chanterelle mushroom served with a red wine reduction; and Maine Lobster Risotto. There's also an abundant selection of iced seafood, including choices of Oysters du Jour, Wild Caught Baja California Prawns, Dungeness Crab, Maine Lobster and the Grand Plateau de Mer—a tour of the sea that includes 1 lobster, 8 shrimp, 12 oysters, octopus ceviche and ½ Dungeness crab.

Sides include Pommes Frites with housemade truffle mayonnaise; Sautéed Green Beans with foie gras butter, shallots, garlic and lemon juice; and the Chef's Country Mac & Cheese, a creamy and rich concoction of cured ham and parmesan, blue, Emental and Gruyère cheeses.

Finish your meal with the trio of Crème Brûlée, an assortment of pistachio, vanilla bean and caramel, or the Chocolate Dome, a combination of hazelnut/peanut butter and coffee mousse.

Breakfast offerings represent a variety of international cuisines and include Classic Eggs Benedict; Crab Oscar Benedict; American Breakfast with two eggs, hash browns and ham, bacon or sausage; French Toast; Quiche Lorraine with Applewood smoked bacon; Crispy Belgian Waffle with fresh berries and homemade vanilla syrup; and Huevos Rancheros with black beans, avocado, crispy tortilla, sour cream and salsa. To spice up your breakfast, summon the Handcrafted "Bloody" Cart, a Bloody Mary or Maria crafted tableside with shaved horseradish, fresh cut herbs, pickled garnish and choice of frozen vodka or tequila.



BY Bob Barnes



Bob Barnes is a native Las Vegas, associate editor of *The Las Vegas Food & Beverage Professional*, regional correspondent for *Celebrator Beer News* and covers the LV restaurant scene for *Gayot.com*. He welcomes your inquiries.

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MORELS FRENCH STEAKHOUSE & BISTRO

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Breakfast hours are from 8-11 a.m., lunch is from 11 a.m. to 3 p.m. and dinner is Monday-Thursday from 3-11 p.m. and until midnight on Friday and Saturday.

A weekend brunch occurs from 8 a.m. to 3 p.m. and a pre-theater experience is daily from 3-5:30 p.m.