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DINING [HTTPS://LASVEGASWEEKLY.COM/DINING/DINING-NEWS/2015/NOV/08/DINING-NEWS-NOTES-MADE-LV-PUBLICUS-CURBSIDE-CAFE/](https://lasvegaskweekly.com/dining/dining-news/2015/nov/08/dining-news-notes-made-lv-publicus-curbside-cafe/)

DINING NEWS & NOTES : POUESSEL POPS UP AND PUBLICUS WINS BIG



A London Fog served at PublicUs in Downtown Las Vegas.

Photo: Mikayla Whitmore

[Brock Radke](#)

Sun, Nov 8, 2015 (3 p.m.)

Made L.V. at Tivoli Village hosts DB Brasserie chef **Vincent Pouessel** for a guest chef pop-up on November 11 at 6:30 p.m., with planned dishes to include Brittany-style pigs in a blanket, gratin of diver sea scallop, and whole roasted pork rack with smashed potatoes and charcuterie sauce. Tickets are \$39 and can be purchased at *made-lv.com*.

Downtown coffee shop and restaurant **PublicUs** was recently crowned the 2015 Western Region Champion at Coffee Fest Portland, an annual traveling tradeshow competition. After six years of street-food service, **Curbside Café** has opened its first brick-and-mortar restaurant, **FlatTops Burgers & Shakes** in the food court at the Fashion Outlets mall. Just like the food truck, the restaurant menu features gourmet burgers, Sonoran-style hot dogs, blackened mahi mahi tacos and more, including custard shakes and concretes.

Delmonico Steakhouse at the Venetian celebrates truffle season with a white and black truffle menu available November 16-22. Special seasonal dishes include crispy sweetbreads with wild mushrooms, fontina toast and fresh black truffles (\$25); black truffle-cured foie gras salad (\$28); and gulf flounder with salsify purée, thyme brown butter and fresh white truffles (\$29).



Guy Savoy

Restaurant Guy Savoy at Caesars Palace will host its first Sense...ational Dinner November 18 at 6:30 p.m., a “sensory journey” curated by food engineer **Veronique Anastasie** utilizing six dishes from the Signature Menu. Through varying techniques like blind tasting, diners will learn the history of the dishes and some of the secrets behind the preparation. Tickets are \$475 and include wine and Champagne pairings and can be purchased by calling 702-731-7967.

The fifth annual **Cheers to Chocolate** benefit for Easter Seals Nevada is set for November 20 at 6 p.m. at the District at Green Valley Ranch. Sweet treats, savory bites, cocktails and wine are the focus, with a silent auction, music from Mo5aic and a cake auction. Tickets are \$35 (\$30 in advance) and can be purchased at *cheers2chocolate.com*.

The annual **Ultimo** weekend at Venetian and Palazzo returns December 17-20, a lavish celebration of Italy featuring guest chefs and diverse special events. This year’s highlights include an all-day **Bocuse d’Or Team USA** culinary competition, and the Grand Banquet in the Venetian’s Grand Colonnade with chefs **Thomas Keller, Philip Tessier, Shaun Hergatt** and **Ming Tsai**. For event and ticket info, visit venetian.com/ultimo.

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