

master cook



Hubert Keller, BELOW, and his lobster on salsify puree with Pinot sauce.

vegas-style new year's eve

LOBSTER IN PINOT NOIR SAUCE, FROM A STAR CHEF WITH VEGAS PLANS, IS AS OPULENT AS A HIGH-ROLLER'S SUITE.

"After three glasses of Champagne, the Vegas Eiffel Tower looks pretty much like the Paris one," jokes Hubert Keller, the French-born chef at San Francisco's Fleur de Lys, who will open a branch in Las Vegas this spring. Like the original, the Vegas restaurant will be as gilded as its namesake flower, and an ideal setting for a luxe New Year's Eve dinner. To celebrate, Keller takes inspiration from a dish he often serves when entertaining at home: lobster on salsify puree with Pinot Noir sauce and vanilla oil. "It's fancy but relaxed, because it can be made ahead," he says. You can prepare the oil a week before the party (store it in the fridge), the salsify a day in advance ("Just add a bit of cream and heat it before serving") and the lobsters and sauce that morning. —Susan Choung



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