

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

**Las Vegas** Bradley Ogden (The Lark Creek Inn, One Market Restaurant, and Yankee Pier, among others) opened his ninth restaurant, and first venue outside of California, at **Caesars Palace** in March. Joining him in the kitchen of the 222 seat namesake restaurant is son and senior chef tournant **Bryan Ogden**, who

earned his stripes working at **Charlie Trotter's** in Chicago. Starters (\$12 to \$28) range from hot and cold foie gras with kumquats and toasted brown bread to Point Reyes blue cheese soufflé with Cara Cara oranges and Sausalito Springs wild watercress. Entrées (\$33 to \$48) vary from wild Florida grouper with sweet-and-sour glaze and spicy noodles to wood-fired calves' liver with Hobb's bacon and turnip/potato gratin.