

15TH ANNIVERSARY COLLECTOR'S ISSUE

DECEMBER 2003

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT



Deep Dish

at One & Only Palmilla Resort in Los Cabos. Guillermo is chef de cuisine, and Leslie is pastry chef. The restaurant opens this month.

ARIZONA—Bill Wavrin is the new exec chef at Miraval Life in Balance Resort & Spa in Catalina. He comes from Rancho La Puerta, in Tecate, Mexico, where he's been since 1991.

LAS VEGAS—New York City-based f&b consultant Clark Wolf is back at Mandalay Bay, helping the Mandalay Resort Group (Luxor, Excalibur, Monte Carlo) with its \$250 million expansion. The project

involves a new, 100,000-square-foot mall and restaurants from Piero Selvaggio, Alain Ducasse, Hubert Keller, and Rick Moonen. They'll begin opening in March, and all should be operational by June. Ducasse, who had planned to open in a lakefront space at the Bellagio before that deal went south, will build a 12,000-square-foot Mix at the top of Mandalay's new 1,125-suite tower. Mix, which will be half bar/lounge and half restaurant, is being designed by Patrick Jouin, who did Mix in NYC. Keller will open Fleur de Lys in a space next to Charlie Palmer's Aureole. At one end of Mandalay Place, the new mall that connects Mandalay Bay to the Luxor, look for Moonen's two level, 15,000-square-foot "seafood extravaganza," with an 85 seat version of

Moonen's NYC spot RM, a huge raw bar, a cafe, and lots of private dining space. Selvaggio, meanwhile, opened a trattoria called Caffè Giorgio in October. A new wineshop called 55 Degrees, owned by Andrew Bradbury, Aureole's wine director, has already opened. • Speaking of Mandalay Bay, Philippe Rispoli is the new exec chef at Aureole, replacing Robert Kirchhoff, who plans to open his own place. Rispoli moved over from the Mansion at the MGM Grand.

SOUTHERN CALIFORNIA—Jason Travi, formerly a sous chef at Spago (Beverly Hills) and Granita, has taken over the kitchen at Opaline in West Hollywood. There's also a new sous chef, James Moore (from The Old House in Santa Fe), and a new pastry chef, Julien