

San Francisco Chronicle

WEDNESDAY, FEBRUARY 11, 2004

**GraceAnn
Walden**

*The Inside
Scoop*

I've known chef-restaurateur **Hubert Keller** so long that we can both remember when I was a size 14. Longer than that — like 17 years — he's been in partnership with his wife, **Chantal**, and **Maurice Rouas** in **Fleur de Lys** (777 Sutter St., near Jones).

Several years ago, he forayed out of the immediate Bay Area and was involved in a signature restaurant and management contract at the **Lodge at Pebble Beach**. That agreement ended in 2002. But now he's taking another step out of the Bay Area, with two enterprises in Las Vegas.

He'll open the 110-Fleur de Lys in **Mandalay Bay Resort and Casino** at the end of June.

But perhaps even more interesting, Keller, in partnership with his GM in Las Vegas, **Philippe Tosques**, and his chef at Fleur there, **Laurent Pillard**, have just opened the **Burger Bar** in the Mandalay Place, a shopping center between Mandalay Bay and the **Luxor** casinos that will house 40 unique shops from around the country — no chains.

Keller and his partners stepped in to take over the Burger Bar after the scheduled operator dropped out.

Burgers of all stripes are on the menu: beef, including Kobe, lamb, salmon, tuna, tofu, vegetarian and more. Most interesting is the Rossini burger made from Kobe beef, topped with truffles and a slice of foie gras with a Madeira sauce for \$55. The cheapest burger is \$9.25.