

## LAVO Restaurant Premieres at The Palazzo Las Vegas

2008-10-15

---

Celebrated Chef Ludovic Lefebvre Makes His Move to Las Vegas with Signature Mediterranean Fare

Making his Las Vegas debut, nationally acclaimed chef Ludovic "Ludo" Lefebvre arrives at The Palazzo Resort Hotel Casino to helm the newest creation by the team behind TAO New York and Las Vegas. LAVO, Latin for "to bathe or cleanse," is inspired by ancient Mediterranean bathhouses with a menu that highlights the best of the region's cuisine. Chef Ludo's signature gastronomy celebrates the flavors of France, Italy and Spain as well as other Mediterranean classics. The innovative menu is further enhanced by the restaurant's striking design, by AvroKo. Since opening on September 13th, LAVO has quickly become a favorite spot for celebrities, Las Vegas locals and travelers alike.

"Las Vegas has become a culinary destination of its own and I am so pleased to become a part of it with my first restaurant outside of LA," says Chef Ludo. "We are really bringing guests a full experience between the menu, high design and unparalleled service."

The LAVO menu is designed to encourage sampling and sharing among friends, which is exactly how the chef loves to eat. The classic Mediterranean dishes arrive to the table at a continuous pace as they are prepared. Signature highlights include Ludo's Crudos (\$17) offering the freshest selection of raw fish and with yellowtail, salmon, tuna and scallop, Trio of Mediterranean Spreads (\$15) where guests can enjoy hummus, Baba ghanoush and artichoke with dried tomato, served with pita bread and za'atar spices, and Lamb Shank "Quesadilla" (\$11) with cumin roasted eggplant puree, manchego, and harissa aioli.

LAVO also features a wood burning oven, producing some of the best pizzas in Las Vegas. The Ultimate Pizza (\$28) is a delicate balance of roasted lobster, truffles, boschetto cheese, crispy potatoes and caramelized onions. Other larger plate selections not to be missed are Mediterranean Sea Bass (\$21), a filet of delicate sea bass served with roasted olives, caper berries and lemon, Caramelized Salmon with Honey & Orange (\$19), served with baby carrots with hints of honey and orange, and Paella Ibizaiana (\$21) with seafood, chorizo, and chicken.

No meal is complete without dessert and at LAVO, guests will be tempted by the satiating selections by Pastry Chef Lynn Hyzer (ALEX and Daniel Boulud Brasserie at Wynn Las Vegas). Highlights include Chocolate LAVO Obsession (\$9), rich chocolate cake served with creme fresh sorbet, cherry compote and pistachio ice cream, Apple Crisp (\$9), a playful take on the classic apple pie, served in a hazelnut streusel "bowl," with cinnamon ice cream, and Warm Chocolate Bread Pudding (\$9), a house favorite, accented with creamy dulce de leche and vanilla ice cream.

The beverage program at LAVO is not only plentiful in selections, but also features beer and wine from nearly every region around the Mediterranean.

Chef Ludo remains the only chef in Los Angeles to receive the prestigious Mobil Travel Guide Five Star Award at two different restaurants: L'Orangerie from 1997-1999 and most recently at Bastide. Although only 37 years old, Ludo has been named one of the World's 50 Greatest Chefs by Relais & Chateaux, and was also nominated by the prestigious James Beard Foundation for their Rising Star Chef Award. Known as the Marco Polo of the culinary world, Ludo is famous for his innovative twists on traditional French dishes and his passionate, imaginative use of more than 100 international flavors and spices.

From the earliest planning stages, LAVO was conceived as a space that would become an instant dining destination. The 300-seat restaurant includes 180 seats in the main dining room, a 20-seat private dining room, and 100 seats on the outdoor terrace that also houses the first outside hookah lounge overlooking the Las Vegas Strip. The entry to the main dining room is through the spectacular lounge that has 20-foot ceilings comprised of old wood and low chandeliers that crown the curved bar, leather seating and Moroccan tables below. The restaurant's piece de resistance is a spectacular glass and wood-screened bridge that is flanked with 32 ancient Turkish sinks with brass faucets with running water that lead to the sexy Nightclub on the second level.

Situated at one of the prime locations at The Palazzo Resort Hotel Casino, LAVO restaurant is an ideal place to dine for dinner or a late night snack. The restaurant is open seven days a week starting at 5 pm, with late night dining until 1am.

This article comes from Hotel News Resource

<http://www.hotelnewsresource.com>

The URL for this story is:

<http://www.hotelnewsresource.com/article35122.html>

© 1998 - 2008 Nevistas and the author.

Brought to you by Hotel News Resource

*Distribute your news on our Network*

See what all the buzz is about at:

[http://www.hotelnewsresource.com/Info-news\\_account\\_info.html](http://www.hotelnewsresource.com/Info-news_account_info.html)