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### A Garden Grows in Vegas

RESTAURANT: SIMON AT PALMS PLACE

Dry desert heat, a glitzy casino, and endless celebrity guests surround SIMON Restaurant and Lounge at Palms Place in Las Vegas, making it very difficult for this "green" restaurant to be actually in touch with nature. So Chef Kerry Simon has brought the garden inside. His herbs and micro-greens, including cilantro, rosemary, mint, basil, and chives, now grow in a vertical greenhouse "herb wall" in the center of the restaurant, an idea Simon suggested to the creative minds at Rockwell Group, who designed this airy 8,400-square-foot space with an indoor dining room that flows seamlessly into a poolside outdoor dining patio through retractable floor-to-ceiling glass windows. The earth-friendly space employs materials like bamboo, slate, and stone, and the menu features steak, seafood, and Asian cuisine inspired by Simon's time spent in the Far East. "I get to work with sushi, which is a nice touch, but it's a well-varied menu," Simon explains. "I try to make it healthy, but also add those comfort foods, which I've been known for in the past. It's product driven. It's about good vegetables — really good organic vegetables." Since opening in May, the restaurant has been a perfect fit for the third tower of the Palms complex, which provides a more mature and luxurious Las Vegas experience than its more rambunctious counterparts. Guests at Palms Place are greeted in a private lobby, separate from the casino floor; but when they're feeling lucky, they can get to the slots and roulette wheels via an indoor moving walkway called the Sky Tube. And after (hopefully) winning some cash, what better way to spend that money than on a deliciously sexy, and locally grown, dinner by the pool? — RENEE LUCAS

4381 W. Flamingo Rd., Las Vegas. Go to [www.simonatpalmsplace.com](http://www.simonatpalmsplace.com)