



Every meal at Stripsteak starts with a complimentary trio of duck-fat fries.

hot potatoes

FROM MASHED TO TRUFFLED, BAKED, OR FRIED, NOTHING COMPARES TO THESE TASTY SPUDS FOR YOUR TASTE BUDS. BY KHUSBU BHAKTA



Delmonico Steakhouse

The Venetian's New Orleans-style steak house is owned by jovial chef Emeril Lagasse, and potatoes are one of his specialties. The appetizers and sides include twice-baked potatoes with bacon and Vermont cheddar, potato gratin, and truffled potato chips. Our pick? His duck-fat confit fingerling potatoes, roasted and finished with fresh herbs and sea salt.
The Venetian, 702-414-3737; venetian.com

Gordon Ramsay Steak

Hell's Kitchen chef Gordon Ramsay's mouth-watering potato purée is a fitting accompaniment to any of the cuts from his rolling meat cart. Rich in taste, the side is made with Yukon Gold spuds and served with crème fraîche. Or try the crispy fingerling potatoes side dish, with a sprinkling of truffle and Parmesan cheese.
Paris Las Vegas, 702-946-4663; parislasvegas.com

Joël Robuchon

Renowned chef Joël Robuchon's pommes purée is so divine, it helped him win a three-star Michelin rating at his very first restaurant, Jamin, in Paris. His hot spot at MGM Grand, too, serves diners this rich, flavorful side, made with Ratte potatoes, high-quality French butter, hot whole milk, and coarse sea salt.
MGM Grand, 702-891-7925; mgmgrand.com

Marché Bacchus French Bistro and Wine Shop

The pommes frites at this Desert Shores gem are a favorite of locals. Cooked in canola oil, these fries achieve the perfect trifecta of crispiness, breading, and softness. The portion is large, too, so plan on sharing.
2620 Regatta Dr., 702-804-8008; marchebacchus.com

N9NE Steakhouse

Palms has had its share of change over the years, but chef Barry Dakake's hot potatoes au gratin are a steady must when visiting the property. The decadent, creamy accompaniment—made with russet potatoes, shredded Vermont cheddar, and jalapeño peppers—is easy to share. (The truffled potato gnocchi is also excellent.) Thursdays are ideal to stop by for dinner: Every bottle of wine in the house is 50 percent off.
Palms Casino Resort, 702-942-6415; palms.com

Paymon's Mediterranean Café & Hookah Lounge

At the favorite Mediterranean hang of locals, Paymon's, it's rare that a table doesn't go through at least one order of its award-winning Athens fries, dusted with sumac and other house seasonings (available for sale) and served with a superb tangy dipping sauce.
4147 S. Maryland Pkwy., 702-731-6030; 8380 W. Sahara Ave., 702-804-0293; paymons.com

Red Square

Foodies might stop in for Red Square's famous array of caviar, but they just might stay for the salt-roasted mini baked potatoes, a highlight of the hot spot's newly revamped menu. Five mini spuds, like little purses of potato goodness, are sliced open and served with whipped salt butter, sour cream, chives, and applewood-smoked bacon bits.
Mandalay Bay, 702-632-7407; mandalaybay.com

Stripsteak

Forget the traditional bread basket. To begin your meal at Stripsteak, Mandalay Bay's crowd-pleasing chef, Michael Mina, offers up a complimentary order of duck-fat fries seasoned three ways: truffle, garlic and herb, and Old Bay. The tasty treats also come with delicious dipping sauces—truffle aioli, ketchup, and mustard rémoulade—that are often gone before the first martini arrives.
Mandalay Bay, 702-632-7414; mandalaybay.com

Wolfgang Puck Pizzeria and Cucina

A handcrafted side of Tuscan potatoes, roasted crisp with chili, garlic, and rosemary, is one of chef Wolfgang Puck's masterpieces. You can even find spuds on his famous pizzas: The caramelized onion pizza has goat cheese, guanciale, and Yukon Golds.
Crystals at CityCenter, 702-238-1000; wolfgangpuck.com

TATER TALK

Meat and potatoes with **Christina Wilson**, *Hell's Kitchen* season 10 winner and head chef at Gordon Ramsay Steak.



What are the latest potato trends? I'm seeing a variety of frites and flavored purées, and smaller servings of the richly flavored root.

How many ways are potatoes served at Gordon Ramsay Steak? Four. The loaded baked potato can arguably be a meal on its own: split open and fork-mashed with butter and sour cream, before being finished with our smoked Gouda béchamel, arsons, and chives.



Gordon Ramsay's beef Wellington with a mouth-

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