



OUR GUIDE TO THE BEST RESTAURANTS

While the Las Vegas Strip probably contains a higher concentration of world-class restaurants than any other stretch of road in America, this exploding culinary scene isn't limited to Las Vegas Boulevard. Our Vegas restaurant critic offers a few picks from the three most exciting pockets of off-Strip dining.

ESTHER'S KITCHEN

After honing his culinary skills in Los Angeles, native Las Vegas Chef James Trees' restaurant is fueled in equal parts by delicious house-made pastas, naturally leavened pizzas, and a welcoming neighborhood vibe. Pro Tip: Shell out a few extra bucks for the extraordinary bread service.

Estherslv.com



MAIN ST. PROVISIONS

Main St. Provisions is bold, playful, exciting, and unpredictable. Open fire-cooking is the unifying theme on a menu that ranges from decadent comfort food with a fine-dining twist (e.g. shrimp and grits with Anson Mills corn and giant wild prawns) to creative presentations of exotic ingredients (New Zealand venison tartare with pickled salsify and fry bread). mainstprovisions.com



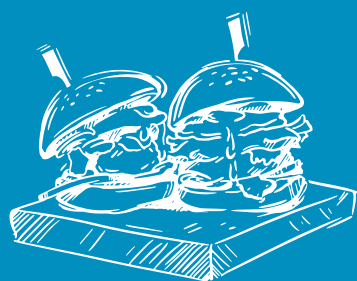
PIZZA ROCK

Thirteen-time World Pizza Champion Tony Gemignani is an icon in the pizza world, and his talents are on full display in this downtown hotspot. The menu features nearly any style you may crave: Neapolitan, Romana, New York, Chicago cracker thin, California, Detroit, classic Italian, American, Sicilian, and gluten-free, served in an upscale, party-friendly restaurant that features a DJ booth built into the cab of Peterbilt truck. pizarocklasvegas.com



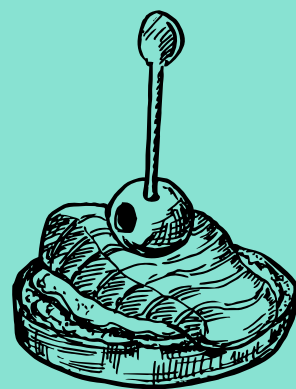
7TH & CARSON

Creative, multicultural comfort foods are offered for brunch and dinner, inside and on a tranquil backyard patio. Menu favorites include spicy chicken on kimchi waffles, and a veggie "burger" plate. 7thandcarson.com



EDO TAPAS & WINE

Spanish cuisine is having a moment in Las Vegas, and nobody is doing it better than EDO. Chef Oscar Amador (a veteran of the legendary Le Cirque) infuses classic Spanish recipes with international influences and modern technique to create dishes that are simultaneously familiar and exciting. And while a la carte dining is available, the \$75 10-course tasting menu is one of the best deals in town. edotapas.com



SPARROW + WOLF

If you fancy yourself a "foodie," and thrive on trying dishes you won't experience anywhere else, this is a must-visit Las Vegas eatery. Chef Brian Howard's cuisine walks a tightrope between innovation and familiarity, complexity and comfort. (Think oxtail hummus, duck breast over chilled soba noodles or braised lamb neck.) It's a bold combination that works. sparrowandwolflv.com



About the author:

Al Mancini is a longtime restaurant critic, most recently for the Las Vegas Review Journal. He is the creator and founder of Neon Feast, an app and website that features over 500 bars and restaurants recommended by a group of Las Vegas' top chefs, restaurant owners, professional critics, journalists, and influencers in over 100 categories. Download the app on the Apple App Store, the Google Play Store, or at Neonfeast.com.