

"All the News  
That's Fit to Print"

# The New York Times

National Edition

Southern California: Morning clouds coast, then sunshine. Tattered thunderstorms mount and deserts. Highs from the 70s to the 100s. Weather map, Page 2

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ADAM FERGUSON FOR THE NEW YORK TIMES

ADDITIONAL HELP Trapped Yazidis in Iraq got supplies Tuesday, and more U.S. military advisers were heading to the area. Page A8.

## Maliki's Bid to Keep Power In Iraq Seems to Collapse

### Former Backers Signal His Lack of Support and Military Stays on the Sidelines

By TIM ARANGO

BAGHDAD — Prime Minister Nuri Kamal al-Maliki's defiant fight to retain power in Iraq appeared to collapse on Tuesday after his former backers in the military and his own party all signaled that he could no longer expect their support.

He issued a statement saying that the security forces, which he had deployed around the capital on Monday in what some took to be preparations for a coup, should stay out of politics. And the conversation in Baghdad shifted to how he would leave office and on what terms.

The shift came after Mr. Maliki made several last-ditch efforts to shore up support, only to be confronted late Monday night with delegations of officials, all pleading with him to back down for the good of the country.

The next morning, an important Iraqi Army general in Baghdad reached out to Iraq's new president, Fuad Masum, and the man he nominated to be the next prime minister, Haider al-Abadi, and delivered the message that the military would not stand by Mr. Maliki, according to a senior Iraqi official.

Hours later, Mr. Maliki's office released a statement that reflected both the growing opposition to him and the reality that the military probably would not back him anyway, if he tried to mount a coup: "Prime Minister Maliki urges commanders, officers and individuals to stay away from the political crisis and to commit to their military and security duties and tasks to protect the country, and not to intervene in this crisis. Leave this issue to the people, politicians and justice."

Iran, a longtime supporter of Mr. Maliki, also lent its weight

on Tuesday to the constitutional process of replacing him with Abadi, adding pressure on Mr. Maliki to retreat from his throne. The secretary of Iran's Supreme National Security Council, Shamkhani, congratulated Abadi during a meeting of Iranian ambassadors, the official Islamic Republic News Agency reported.

The Iranian Foreign Ministry also voiced its support for Abadi, saying in a statement cordoning to the Tasnim News Agency, "The Islamic Republic of Iran supports all the steps taken in line with completing the political process in Iraq."

Some Iraqis said privately that Grand Ayatollah Ali al-Sistani, Iraq's influential Shiite cleric, also played an important role in orchestrating Mr. Maliki's treat, dispatching emissaries to Iran and successfully seeking government's cooperation in pressuring Mr. Maliki.

Ayatollah Sistani was known to have been increasingly vocal over the political paralysis in Baghdad as militants with the Islamic State in Iraq and Syria were gaining ground.

The Obama administration, which has deployed United States warplanes to help the Iraqi government battle a marauding force of Sunni militants in northern and western Iraq, has been pressing Mr. Maliki to make his case. President Obama and



Nuri Kamal al-Maliki

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## After Shooting, Hashtag Fuels A Campaign

By TANZINA VEGA

When Tyler Atkins heard about the fatal shooting of Michael Brown, 18, an unarmed black teenager in Ferguson, Mo., he posted on Twitter a picture of himself in a tuxedo, with a saxophone around his neck, next to a photograph of himself dressed in a black T-shirt with a blue bandanna tied around his head and his finger pointed at the camera.

Like hundreds of young African-Americans, he placed his pictures under the hashtag #IfTheyGunnedMeDown, protesting Mr.

## Opting Not to Give Ebola Drug to African Doctor

By ANDREW POLLACK

The doctor who had been leading Sierra Leone's battle against the Ebola outbreak was now fighting for his own life, and his international colleagues faced a fateful decision: whether to give him a drug that had never before been tested on people.

Would the drug, known as ZMapp, help the stricken doctor? Or would it perhaps harm or even kill one of the country's most prominent physicians, a man considered a national hero, shattering the already fragile public trust in international efforts to contain the world's worst Ebola outbreak?

The treatment team, from Doctors Without Borders and the

### RELYING ON AN OLD STRATEGY

Governments battling Ebola have revived the practice of cordoning off infected areas. Page A10.

helped all of these people."

The provision of ZMapp, which is in extremely limited supply, to foreign aid workers has raised broad ethical questions about the disparities in treatment between white outsiders and the Africans who form the overwhelming majority of victims in the epidemic.

Those concerns were heightened further after Spanish officials confirmed that they had obtained a supply of ZMapp for a

third patient, a 75-year-old Spanish priest who died Tuesday after having been evacuated to Madrid from Liberia.

The previously untold story of Dr. Khan, recounted by two doctors involved in discussions about whether to use ZMapp, offered an unusual glimpse into the wrenching ethical dilemma of when and how experimental drugs should be used to combat the Ebola epidemic in West Africa. Had the treatment team decided differently in his case, the first person treated with the drug would have been African.

On Tuesday, the World Health Organization endorsed the use of

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# Dining

The New York Times

WEDNESDAY, AUGUST 13, 2014



PHOTOGRAPHS BY RONDA CHEURCHILL FOR THE NEW YORK TIMES

CRITIC ON THE ROAD | PETE WELLS

## Las Vegas, Off the Eaten Path

Step away from the Strip and its roster of celebrity chefs to find independent restaurants worth a trip.

LAS VEGAS — Perched at the counter of Sweets Raku, a small, year-old dessert restaurant where almost everything is the gleaming white of a new iPhone charger, I chose a three-course tasting from a rice-paper menu printed in gold.

Mito Ogasawara, the chef and a native of Japan, set a drum of coconut panna cotta in a wineglass, and surrounded it with buttons of mango mousse, balls of cantaloupe sorbet and bananas she had caramelized with a blowtorch. She covered the glass

with something that looked like a coaster. Then, raising a pitcher that stood on little feet with red toenails, she poured hot mango syrup over the top. The sauce pooled and spread and was about to cascade over the edge when the coaster, made from white chocolate, melted away and dropped into the glass.

At that point, I couldn't remember all the ingredients in this sweet tropical magic trick, but it was too late to check the menu. I had dipped it in raspberry sauce and eaten it.

Top, the restaurants Sweets Raku, center, and Kabuto, right, in a shopping plaza about two miles from the Las Vegas Strip. Above, from left, gyro tacos with lamb at Carson Kitchen; crab curry with thin rice noodle nests, with a German riesling, at Chada Thai & Wine; sashimi at Kabuto.

Of all the surprises that made my meal at Sweets Raku so entertaining, perhaps the most interesting was its location: shopping plaza about two miles from the Las Vegas Strip, in the sprawling and still growing Chinatown area. It is one of many excellent, intimate restaurants that have sprung up in the last two or three years from the leviathan casinos where celebrated chefs have made the city a global dining destination.

In a recent week spent restaurant hopping, I

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CRITIC ON THE ROAD | PETE WELLS

# Las Vegas Dining, Off the Eaten Path

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ping around this city, I was drawn back by remarkable meals in Chinatown again and again. I was well fed downtown, too, where little independent restaurants and cloistered cocktail lounges are helping that historic area climb back from years of decay.

Every day, I would leave my hotel in the City Center complex for some other part of town, eat a couple of lunches followed by a dinner or two, then return to my hotel bed. I believe this makes me the first person in history who went to the Las Vegas Strip to sleep.

When I did hike along the mountain range of glass towers, pyramids, Roman arcades and Manhattan skyscrapers on Las Vegas Boulevard, I kept seeing famous chefs used as advertisements for no-holds-barred indulgence. Giant photographs of Daniel Boulud and Thomas Keller hang from the Doge's Palace at the Venetian. At the Paris, a huge scrim superimposes the Arc de Triomphe with the scowling face and crossed arms of Gordon Ramsay. Seeing Europe's great monuments repurposed as billboards was weird enough to make me wonder why we fought World War II.

For a taste of food that wasn't advertising anything other than itself, I veered off the Strip. The distinctive, original new restaurants there tended not to be ones imported from far away but ones grown here in the desert. They were built by and feed the year-round residents whose numbers have been climbing at a healthy clip since the housing-market crisis. The population of Clark County, which includes Las Vegas, grew by nearly 4 percent from 2010 to 2013, and now stands at more than two million, according to the latest Census Bureau estimates. Many of those new arrivals come from Mexico, as evidenced by the tiny taquerias sprouting up around the city, and from a host of Asian countries.

To get to Sweets Raku, I had driven past block after block of strip-mall restaurants: Hong Kong-style seafood houses, Filipino family restaurants, Korean barbecue grills and Vietnamese sandwich shops. Then there were the Japanese places: izakayas, sake bars, ramenyas, curry and tonkatsu specialists.

Sweets Raku occupies a space on Spring Mountain Road, Chinatown's main drag, in a mall called Seoul Plaza. The name is as imprecise as Chinatown's. Seoul Plaza has become a one-stop-shopping destination for excellent Japanese food since 2008, when the chef Mitsuo Endo, who also owns Sweets Raku, opened Aburaya Raku, an exquisite yakitori grill. Aburaya Raku has won a measure of national recognition, but I knew it deserved even more with my first bite of Mr. Endo's oyaji tofu, as rich and fluffy as ricotta, served with a sauce of dried chiles and fried garlic so good I ate it with a spoon. Everything that passed over Mr. Endo's glazing-hot charcoal was seasoned and cooked with spooky precision, from flaky white yellowtail belly to the tender kurobuta pork cheek that made me think all the pork-belly worshippers are eating the wrong end of the pig.

In 2012, a friend of Mr. Endo's opened Kabuto, a traditional Edo-style sushi bar across the plaza. This spring, he handed the chef's position over to Ken Hosoki, who was carving delicate sheets of rarely seen species like hairtail when I arrived while another chef rubbed a wasabi root on sharkskin. I wasn't thrilled with the overcooked omelet or the menu format, which forced me to take some lackluster grilled items I didn't want to get the sashimi that I did. But the sashimi turned out to be exceptional, skillfully chosen to bring out contrasts in texture and fat, and the nigiri was very good as well. My grudge against the menu softened with the last course, a sorbet made from the citrus called sudachi by Sweets Raku.

For years, the one restaurant that justified a taxi ride away from the Strip for



Top, diners at Carson Kitchen in the John E. Carson Hotel, a former flop house downtown. Above, from left, fried quail eggs with dried shrimp, cilantro, onion and a spicy lime dressing; Chada Thai & Wine; Nobu Yamamoto preparing sashimi at Kabuto; and at Sweets Raku, which serves only desserts, a strawberry tiramisù.

**CHINATOWN**  
**Sweets Raku**, 5040 West Spring Mountain Road, No. 3, 702-290-7181.

**Kabuto**, 5040 West Spring Mountain Road, No. 4, 702-676-1044, kabuto.tv.com.

**Chada Thai & Wine**, 3400 South Jones Boulevard, 702-641-1345, chadavegas.com.

**DOWNTOWN**  
**Carson Kitchen**, 124 South Sixth Street, 702-473-9523, carsonkitchen.com.

**Eat**, 707 Carson Avenue, 702-534-1515, eatdtv.com.

**Le Thai**, 523 Fremont Street, 702-778-0888, lethavegas.com.

**SUMMERLIN**  
**Honey Salt**, 1031 South Rampart Boulevard, 702-445-6100, honeysalt.com.

mandy? Mr. Atcharawan has priced the wine list to encourage experiments like that, with many bottles around \$40.

Like Raku, Chada stays open until 3 a.m., the better to ensnare cooks and servers on their way home from the Strip. Workers in the celebrity-chef restaurants, whether they stay for a year or decide to settle down, help many off-Strip restaurants stay in business. Sometimes they do more than that. In June, the chef Kerry Simon opened Carson Kitchen in the John E. Carson Hotel, a former flop house downtown.

Mr. Simon runs restaurants in casinos on and off the Strip, but Carson Kitchen has a personal point of view that's hard to find in dining rooms located within sight of the slot machines. On a chef's counter facing the kitchen, a glass urn labeled "Swear Jar" is quickly filling up with dollar bills. It's hard to imagine a swear jar on the Strip, where nothing is supposed to get in the way of the implicit message that everything is permitted.

Mr. Simon, who recently learned that he has a severe form of Parkinson's disease, installed Matt Andrews as executive chef. The menu of small plates is antic and border-crossing in a way that could be awful or great. It turns out to be mostly great. A vertical caprese salad deserved sweeter tomatoes, but the gyro tacos were fantastic, with grilled pita instead of a tortilla,

holding spiced lamb that spills juice as you eat it. Veal meatballs in a rich, camel-colored sauce of foie gras and sherry played the high-low comfort food game as well as any dish I've come across.

The John E. Carson Hotel might have joined the vast graveyard of boarded-up hotels on and around Fremont Street if not for the Downtown Project. A \$350 million effort to bring back the city's original core without demolishing it — Las Vegas's usual solution to aging buildings — the Downtown Project bought the hotel in 2012 and rents commercial space for \$2 a square foot.

One block from the resurrected hotel is Eat, another child of the Downtown Project. If I were staying nearby, I'd start every day with Eat's biscuits in strawberry sauce, an ingenious way to turn breakfast into dessert, and come back at lunch for corned beef hash, the real article, chopped by hand, a treat any time you can find it. And I would escape the afternoon sun on Fremont Street for a bottle of Beer-lao Dark at Le Thai, a tiny room outfitted like a Bangkok pub. Le Thai, open since 2011, won't expand anyone's notions of Thailand's cuisine the way Chada or Lotus of Siam can, but among more routine stuff, I came across two finds worth seeking out: the deep-fried chunks of pork jerky, to be picked up with a wad of sticky rice and swabbed in spicy nam prik, and the woozi-

ly rich fried rice with bits of sweet and flavored short rib.

More out-of-towners have been finding their way downtown lately, and places Carson Kitchen should help. Far from make it to Summerlin, in the city's v end, an area rich in chain restaurants. That's why I was interested in Honey Salt. It opened there two years ago, owned by Kim Canteenwalla, a chef who has won on and off the Strip, and his wife, Elizal Blau, a consultant who helped Le Thai. Georges Vongerichten, Michael Mina and other chefs to the Strip. She and Canteenwalla were key figures in making Las Vegas a stop on the food-tour route, and I wanted to see how they were treating the locals.

Very well, it turned out. Honey doesn't have pirate ship battles or indoor coasters. It's just a restaurant, run by Ms. Blau's sister and cool that's seasonal, up-to-date and refreshingly free of drama, like the summer sala greens with honey-roasted peaches, the appetizer of fried squid and ter soft-shell clams with shishito pepper you're lucky, you have a place like this your neighborhood. Honey Salt doesn't compete with the casino restaurants but as a downstream effect of the Strip high-end scene, it's an emblem of what the rest of Las Vegas is moving these days.

