Robb Report

Five of the Best New Restaurants in Las Vegas





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Crush - MGM Grand

















Richard Carleton Hacker

The 7,000-square-foot space within the MGM Grand that once housed Michael Mina's Nob Hill restaurant has been dramatically redesigned to reflect the dining philosophy of its new owners, Jenna and Michael Morton. Upon entering the new restaurant, Crush, guests are welcomed into the Atrium Room, with its softly glowing ceiling whose light slowly changes throughout the day to mimic natural daylight. A long bar, inviting tables, comfortable couches and chairs, and even a chair swing evoke an elegant but casual atmosphere. Two imposing metal doors with backlit etchings open to the Bodega Room, which features a vaulted white-brick ceiling and an open kitchen. Here, the corporate executive chef Billy DeMarco creates such specialties as shrimp risotto, octopus seviche with grapefruit and pickled jalapeños, and lamb sirloin with celery-root purée and bacon brussels sprouts—all complemented by an extensive wine list. DeMarco's crème brûlée threesome dessert is not to be missed. (702.891.3222, www.crushmgm.com)

