

Trash Fish Dinner to feature underused, discarded species

THE DISH
HEIDI KNAPP RINELLA

“**T**he best fish you’ve never eaten” will be featured in the Trash Fish Dinner at 6:30 p.m. July 22 at

Border Grill at Mandalay Bay, 3950 Las Vegas Blvd. South. Fish such as Pacific sardines, California squid, farm-raised sturgeon and porgy — underused species either ignored or discarded as bycatch — will be served. Hosted by Border Grill chefs/co-owners Mary Sue Milliken and Susan Feniger and executive chef Mike Minor and chef/owner Mike Moonen of rm seafood, the dinner is \$125 per person. For tickets, visit ChefsCollaborative.org/events. ...

Italian wines will be featured in a dinner at 6:30 p.m. Monday at Elements Kitchen & Martini Bar, 4950 S. Rainbow Blvd. The seven-course dinner with an entree of osso buco with thyme-roasted garlic gremolata is \$79 per person. For reservations, call 702-750-2991. ...

The bottlings of Vietti Winery will be featured in a dinner at 6:30 p.m. Thursday at Marche Bacchus, 2620 Regatta Drive. With an entree of braised beef cheek, the four-course dinner is \$89. For reservations, call 702-804-8008. ...

To commemorate National Bison Month, Tender Steak & Seafood at the

Luxor, 3900 Las Vegas Blvd. South, is featuring two bison specials through the end of July. They are a bison tasting platter (rib-eye, top sirloin braised pot roast and housemade smoked sausage), \$60, and charred bison tenderloin carpaccio, \$16. ...

Table 10 at the Palazzo, 3325 Las Vegas Blvd. South, is offering Taste of Table 10, a \$45, four-course tasting menu including a number of Emeril Lagasse’s signature dishes, through the end of the month. It features choices for all courses, including entree of scallops with marcona almonds, petite filet mignon, roasted chicken with mole or roasted pork ribs with grits. ...

The monthly Vegas StrEATS food-truck, arts and music festival is from 6 p.m. to 1 a.m. Saturday on the Jackie Gaughan Parkway at El Cortez, 600 E. Fremont St. ...

Local outlets of Mimi’s Cafe will offer a Heritage Menu to celebrate Bastille Day on Sunday. The menu features dishes at 1978 prices: bowl of french onion soup (\$2.25), pain perdu (\$4.25), classic muffins (45 cents), French dip sandwich (\$4.10) and eggs Benedict (\$3.95). ...

For additional restaurant news, visit www.Facebook.com/rjneon.

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