

### POKING **FUN**

'50 Shades' parody

# NOT

Chastain, Oscar Isaac largely

> + SINGING SENSATION **JACKIE EVANCHO GRACES** THE SMITH CENTER/26



A CLUB AT THE SMITH CENTER

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## + TV exposure boosts eatery's popularity

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leaning heavily to the kinds of things that taste best when they've been cooked on a flat-top grill with years of seasoning, and that would include the chicken-fried steak and gravy with two eggs (\$9). I always find the use of the very descriptive "chicken" in this dish instead of the weaselly "country" a key to authenticity, and that was the case here, the meat relatively thick but also relatively tender, enrobed in a light, slightly crunchy breading that didn't get soggy from the gravy. On the side were crispy hash browns and toast, in our case a thick slice of sourdough. One flaw here: The oil in which the meat had been fried apparently was on the stale side, which gave it a slightly unpleasant off-flavor.

Better was the corned-beef hash,

Better was the corned-beef hash, medium-cut, nicely seasoned and crisp at the edges, which we had as part of an Eggs Your Way combo (\$8). We chose a half-order of French toast (50 cents) with this one, and it was one heck of a half-order, four generous pieces that were fluffy and eggy and sweet.

fluffy and eggy and sweet. Coffee Cup's menu isn't devoid of updated, ethnic and healthful choices, and the Boardwalk Sandwich (\$7), scrambled eggs and grilled tomato with Swiss cheese on grilled sourdough, was a nice change of pace.

And so was a cinnamon roll, a gargantuan thing that was quite the bargain besides being light and suitably cinnamony.

Coffee was exceptionally good —
they use the local Colorado River
Coffee Roasters' brew — and since it
was a holiday, we indulged in a bloody
mary (\$6), which also turned out to be
exceptional, superspicy and with a thick
slice of crisp bacon, an olive, lime wedge
and celery stick.

Our server was very good, but the Coffee Cup hasn't caught up to its own popularity in the wake of national TV exposure, and so most people who come in when the restaurant is full end up standing in the doorway, which causes both congestion and confusion.

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But seeing the place may be the most important thing. We don't think many people go to Coffee Cup just for the food, but it's a charming reminder of a bygone era and a nice break in today.

Las Vegas Review-Journal restaurant reviews are done anonymously at Review-Journal experse. Email Heldi Knapp Rinella at Hrinella@reviewjournal.com or call 702-

383-0474. Follow @HKRinella on Twitte

# Executive chef classes returning

he An Executive Chef's Culinary Classroom series has returned to the Bellagio, 3600 Las Vegas Blvd. South. The first class is "Italian by the Lake," focusing on contemporary Italian cuisine from antipasti to pasta. It starts at 7 p.m. Feb. 12 and is \$135 per person inclusive. Call the Bellagio concierge at 866-406-7117.

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The wines of Guy Farrell Vineyards
& Winery will be featured in the Feb. 9
Farm Table Dinner menu at Honey Salt,
1031 S. Rampart Blvd. With an entree
of whole roasted duck with caramelized
shallot bread pudding, the three-course
dinner is \$45, with wine pairings \$25, plus

For the Love of Cocktails, a celebration of the art of mixology, is Feb. 12-14 at the Delano, Mandalay Bay and Herbs & Rye. Events will include a Meet the Masters wine dinner, seminars and interactive classes, a gala and a brunch. Proceeds will benefit the Helen David Relief Fund for Bartenders Affected by Breast Cancer. For tickets and more information, go to www.ForTheLoveOfCocktails.com.... Thursdays are Chicas Night Out at

Mercadito at Red Rock Resort, 11011 W. Charleston Blvd., beginning this Thursday. From 6 to 9 p.m. each week,

#### THE DISH HEIDI KNAPP RINELLA

tables of women can get half-priced bottles of wine and traditional margaritas, free chips and salsa and a selection of \$7.50 small plates. ...

Sammy's Woodfired Pizza & Grill is offering heart-shaped pizza kits for Valentine's Day. They come with dough, sauce, cheese and fresh basil and they're \$7 with regular dough, \$8 for whole-wheat dough or \$10 for gluten-free dough; pepperoni is \$1 extra. They'll be available from Sunday through Feb. 15 at the five Sammy's locations in the valley.

Sammy's locations in the valley....
8 Noodle Bar has opened at Red Rock
Resort, 11011 W. Charleston Blvd.,
serving noodle and rice bowls, and the
like. Hours are from 11 a.m. through
late-night daily. Call 702-797-7777 or visit
RedRock.SCLV.com...
The first Nevada location of

The first Nevada location of Midwestern favorite Handel's Ice Cream & Yogurt has opened at 10170 W. Tropicana Ave. Call 702-749-9299. Send information to Heidi Knapp Rinella, P.O. Box 70, Las Vegas, NV 89125. You also can send faxes to 702-383-4676 or email her at Hrinella@reviewjournal.com. Follow @HKRinella on Twitter.



