

INDUSTRY WEEKLY

[HOT PLATE]

KITCHEN TABLE SQUARED ADDS DINNER TO ITS DELICIOUS OFFERINGS



Kitchen Table Squared's herb-crusted rack of lamb.

Photo: Miranda Alam / Special to Industry Weekly

Las Vegas Weekly Staff

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Kitchen Table quickly became one of the hottest brunch destinations in the Las Vegas Valley when it opened in Henderson on Horizon Ridge Parkway. Now that chef Javier Chavez and his team have expanded their operations to include a comfortable new location in the southwest at the Gramercy, it was time to extend KT's meal times, too.

Kitchen Table Squared has introduced a refined dinner menu at the new destination, with a little Latin influence and lots of addictive flavors. Start with a chipotle chicken tinga tostada or a panko-crusted crab cake that uses three different types of sweet crab meat. There are some holdovers from the daytime menu, like a Belgian waffle appetizer with foie gras and peach compote. But breakfasty items are balanced out by other diverse offerings, such as seasonal raw oysters, shortrib taquitos and baked Cherrystone clams.

Entrées include everything from steaks, chops and seafood to pasta, paninis and burgers. The roasted suckling pig BLT is topped with apple coleslaw and hot sauce on a brioche bun, while vegetable risotto or paella create lighter options. Barbecued beef ribs are done Texas-style, but there's also a classic veal schnitzel and sesame crusted ahi tuna among the many dinner choices.

Throw that beloved brunch menu into the mix and Kitchen Table Squared might just be your favorite new neighborhood restaurant. *Kitchen Table Squared at 9205 Russell Road #185, 702-982-8218; Sunday-Thursday 8 a.m.-3 p.m. & 5-9 p.m., Friday-Saturday 8 a.m.-3 p.m. & 5-10 p.m.*

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