

Terzetto at M Resort in Las Vegas



Courtesy of: Terzetto at M Resort

Capping off a recent stay at the “M” Resort in Las Vegas, we were going to drive back into the strip, (probably 5 miles +), and try out another potentially interesting eatery.

But alas, it was already 8:45 p.m. and our energy level was running on empty. Hence, we opted to remain at the “M” and try out its local cuisine, – and we’re so glad we did.

We made arrangements to dine at “Terzetto”, which boasts a wonderful oyster bar, and an interior design worthy of the cover of “Architectural Digest”.

We began with a shared appetizer salad of a tomato / mozzarella caprese with spring greens and a light vinaigrette. –Very tasty. My friend ordered a rare 12 oz prime rib*, with a side of fresh sauteed brocolinni, prepared deftly and perfectly, –very nice.

My entree was a combination 8 oz fillet mignon* (rare) and 8 oz lobster tail served with drawn lemon butter. Both accompanied by a side of cubed butternut squash gratinee.

All three offerings were prepared impeccably and tasted magnificently.

Some beautiful deserts were presented to us, but alas, we were stuffed to the gills, –no more room.

The meal was served with a buttery complex house chardonnay, which was quite acceptable. The french bread offered at the onset was one of the best I've ever tasted.

* All beef served at Terzetto is raised on the owner's cattle ranch in Montana, and the quality was superb.

I strongly recommend Terzetto to everyone. It is a comfortable and beautiful restaurant, with excellently prepared food.

Please enjoy!!!

Author: Val Patacchi is a freelance writer and avid traveler.