

# Hotel Business®



## F&B Openings: Hell's Kitchen in Vegas; More...

BY HOTEL BUSINESS ON FEBRUARY 1, 2018 OPERATIONS

**NATIONAL REPORT**—Three new restaurants have opened in hotel properties, including Chef Gordon Ramsay's first Hell's Kitchen at Caesar's Palace in Las Vegas.

### **Gordon Ramsay's Hell's Kitchen – Caesars Palace**

Celebrity chef and television personality Gordon Ramsay recently opened the first-ever Gordon Ramsay Hell's Kitchen restaurant at Caesars Palace in Las Vegas.

➡ Designed by Jeffrey Beers International, the restaurant includes design elements that are a nod to both the red and blue teams featured on the namesake TV show. The kitchen is the centerpiece of the eatery, with mosaic tiles framing the open space. Chefs and cooks in the kitchen will be in the exact uniforms from the show—red and blue jackets with coordinating bandanas.

The restaurant seats nearly 300 guests and has indoor and Strip-adjacent dining.

### **ShadowRock Tap + Table**

Hilton Sedona Resort at Bell Rock in Arizona recently completed a \$2-million restaurant transformation.

ShadowRock Tap + Table, serving locally sourced fare, has 11,500 sq. ft. of indoor and outdoor spaces merging together as one through large accordion doors that bring in light, energy and ambiance. The colorful landscape of Sedona, AZ, trickles in through a blend of natural woods, metals and warm earth tones, creating a seamless transition from the inside to "The Porch," the restaurant's outdoor patio.

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At the center of the restaurant is a 27-seat rectangular bar that serves a variety of local craft beers, specialty Sedona cocktails and a full menu. The restaurant also features four large fire pits, scenic seating and water features, ping pong, corn hole, shuffleboard and foosball.

### **Counter**

Counter at The Hotel Salem in Massachusetts recently opened its doors for dinner.

Executive Chef Justin Perdue heads up the restaurant, as he does at another Lark Hotels restaurant, Picnic Social at Field Guide in Stowe, VT.

The new restaurant's name is inspired by the history of the hotel's building, which was home to a department store in the 1950s and '60s. With 20 bar stools at a long counter, the restaurant seats 55 people with outdoor seating and a rooftop deck. The mid-century modern design was created by Rachel Reider.

The menu features modern, seasonal dishes like duck confit toast with pickled shallots, golden raisins, and local ricotta and bucatini with burrata, kimchi and Meyer lemon. The bartenders at Counter have also created a menu of original cocktails, from fruit and tart to smoky and strong.