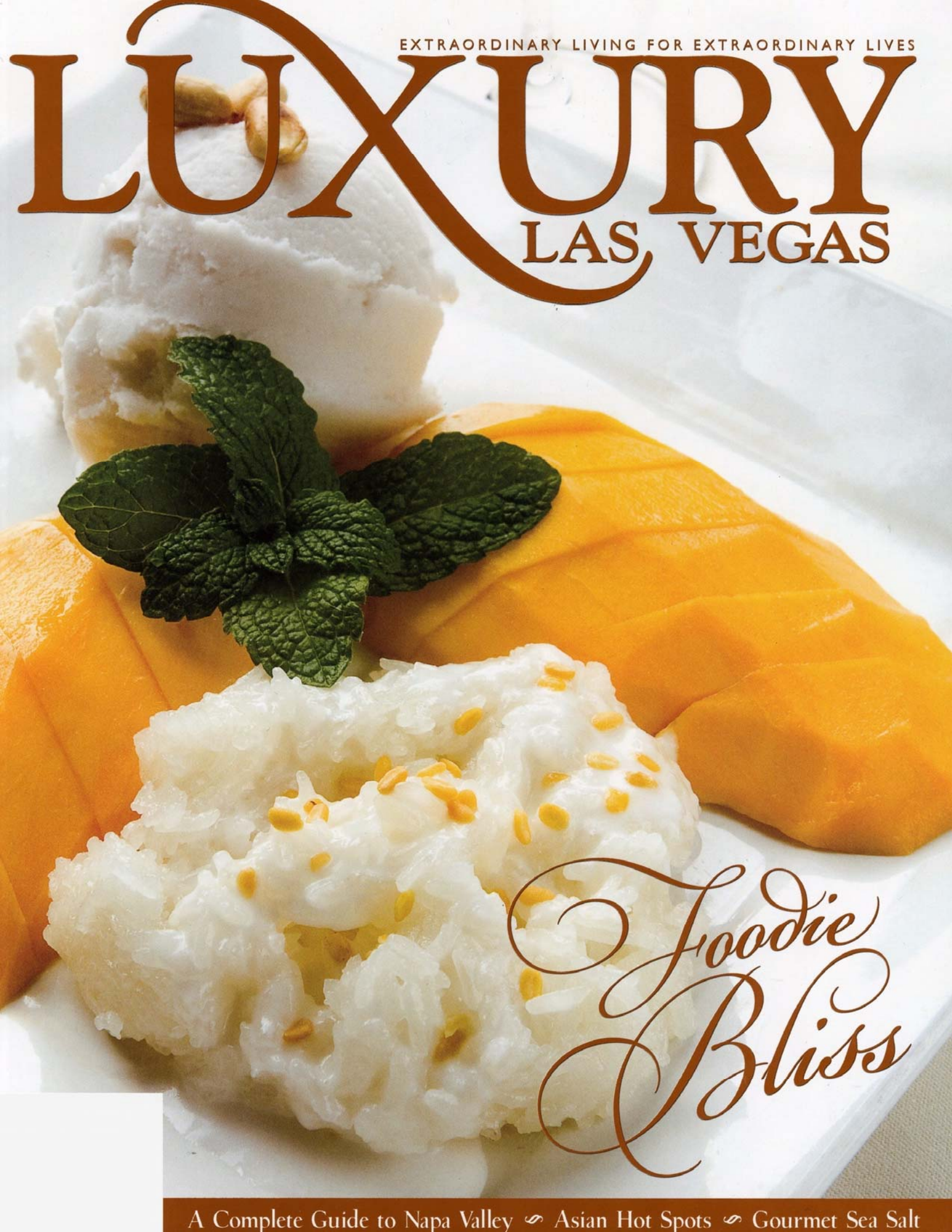


EXTRAORDINARY LIVING FOR EXTRAORDINARY LIVES

LUXURY

LAS VEGAS



*Foodie
Bliss*



Salt

OF THE EARTH

GOURMET GRAINS ARE KING OF THE KITCHEN
Salty Talk with Aaron Losch, Executive Chef at Envy The Steakhouse

BY BETH SCHWARTZ

PHOTOGRAPHY BY JIM K. DECKER



Fresh Buffalo Mozzarella Salad with Heirloom Tomatoes and Fried Basil is paired with (from left to right): Pure White Himalayan, Murray River Flake and Salish Northwest Alder Smoked.

How long have you been part of the flavored salt trend?

I have been big into salts and butters for about four or five years. At any one time I have between six and eight varieties of sea salt on hand here at Envy. I even have two bricks of Himalayan Pink in the kitchen right now that I use to cook on.

How many are out there?

I have one purveyor who probably has between 30 and 40 varieties.

What's the most exotic salt you have used?

The Bali Coconut and Lime Smoked Salt. It's great with seafood because of the fresh citrus flavor it gives the dish.

Which gourmet salt is the most versatile?

Pure White Himalayan Sea Salt, it's very neutral and doesn't change the flavors of the food.



Australian Lobster Tail and Envy's Signature Prime Bone-in Rib Eye with Basil Oil and Reduced Demi Glace is pictured with (from left to right): Salish Northwest Alder Smoked, Alaea Red Hawaiian Clay, and Hawaiian Black Lava.

What's the most expensive salt you have used?

I have a special Black Truffle Salt that I save for VIPs.

What do you use the Rainbow Vanilla Salt for?

I have used it in drawn butter for a Vanilla Poached Lobster. It complements lobster or fish with a sweet flavor like crab or halibut.

Why are you such a fan?

A little bit of salt can bring out so much flavor in a dish. It enhances the flavor of each component of the food. It's like a playground for me.

From your point of view, what do the flavored salts bring to the dining experience?

It's the chance to try something new. It's so unique and it gives the guest a chance to season their own food according to their taste and allows them to manipulate the flavors.

Which of your dishes at Envy do you serve sea salt with?

Salt goes out with every entrée. The server offers a description of each one to the guest and usually we send out a neutral, one to complement fish, and one for steak. We also send a small container of sea salt home with each guest after they have dined with us. Envy Signature Sea Salts include Himalayan Gourmet Salt (fine grind), Alaea Hawaiian Red Clay, Hawaiian Black Lava Salt and Himalayan Pink Salt.

Is there any time you shouldn't reach for the sea salt?

I don't think so. I was always told from the time I started cooking at 15 or 16 that salt is the king of the kitchen. □



Seared Ahi Tuna with Black Emperor Rice and Baby Bok Choy is accompanied by (from left to right): Bolivian Rose, Bali Coconut & Lime Smoked, and Alaea Hawaiian Red Clay.