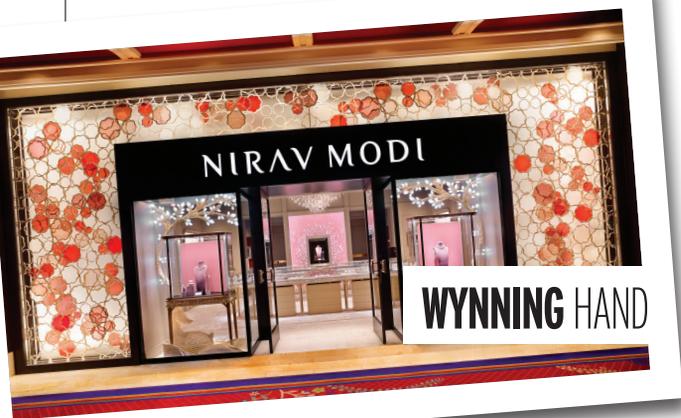


BEACH CLUB SEASON BEGINS

L A S V E G A S



Draï's Beachclub & Nightclub, the Strip's only rooftop pool party, opened for the season in early March. Take a dip in one of seven pools there, or relax with a cocktail under the shade of a towering palm tree. The party begins 11 stories up on the rooftop of The Cromwell, with its panoramic views. Cabanas and bungalows are available, along with an expansive dance floor and massive LED lighting system. The chart-topping DJs and artists featured this year include A-Trak, Carnage, Showtek, and Dada Life. **3595 South Las Vegas Boulevard, draigroup.com/las-vegas**



The opulent new shopping experience at Wynn will have its grand opening this summer—essentially serving as the gateway to Wynn Plaza—though several luxury boutiques have already opened their doors. Florentine designer Stefano Ricci's sharply tailored suits, Nirav Modi's glittering diamond jewelry, Saint Laurent's modern and iconic leather goods and ready-to-wear and Louis Vuitton men's collection are all tempting luxury shoppers already. **3131 South Las Vegas Boulevard, wynnlasvegas.com**

PARK MGM PREMIERE

The Monte Carlo has been slowly renovating and transforming into the Park MGM since construction began in 2016. New elements of the experience have been unveiled each month, including preview rooms and two new restaurants—steakhouse Bavette's and Provencal-inspired Primrose—that opened late last year. The resort is officially set to change flags this spring, and come fall, Los Angeles's Roy Choi will open a Koreatown dining concept there. Park MGM will also house NoMad Las Vegas, a hotel and restaurant from the team behind New York's Eleven Madison Park. The NoMad hotel and restaurant will open by year's end. **3770 South Las Vegas Boulevard, mgmresorts.com/parkmgm**



CULINARY MASTER CLASS

Each month, the Wynn Las Vegas offers a series of workshops led by master chefs, food artisans, sommeliers, and bakers. In March, this includes a class with Mizumi's certified sake expert to learn more about the Japanese "drink of the Gods," along with a bread baking class that reveals the secret behind the famous bacon and cheese rolls served at SW Steakhouse. April includes a Frank Sinatra-themed Italian-American cooking class at his namesake restaurant, along with a grilling class to teach guests how to select the right cut, season steak, and achieve the perfect char. **3131 South Las Vegas Boulevard, wynnlasvegas.com/wynnmasterclass**



PERUVIAN PARADE

Chef Ricardo Zarate has been called the godfather of Peruvian cuisine, and he's bringing interpretations of his childhood foods in Peru to The Palazzo this March. The new business's name, Once, means "eleven" in Spanish, and references Zarate's place as the 11th child in his family. His menu will feature 11 a la carte dishes meant for sharing. Plates change each week, based upon micro-seasonality, but might include quinoa-crusting salmon tiradito, oxtail bibimbap, and Peruvian arroz chaufa fried rice with snow crab and crispy calamari. **3327 South Las Vegas Boulevard, oncelv.com**