

(Oct 1999 DB meets Patti Shock per his request. This was written by DB on Oct 18, 1999: It's a very long post by DB, with some parts cut for brevity.)

Many of you know the work of Patti Shock, who writes restaurant reviews for the same e-Vegas website where I contribute my Las Vegas Blurbs. Patti's credentials have earned her enormous respect in the food-service industry. She is Associate Professor and Chair of the Department of Tourism and Convention Administration at UNLV's William F. Harrah College of Hotel Administration. She has written numerous books and articles, and is in constant demand as a speaker. Patti is frequently quoted in newspaper stories dealing with issues in the hospitality industry, and has former students working in many of the area's restaurants.

Several weeks ago I suggested to Patti that we combine a planned dinner get-together with a visit to a restaurant she hadn't yet dined at and reviewed. The idea jelled, and Patti selected Samba Grill as our venue.

Near the end of our meal, we asked for copies of the menu inserts, with Patti explaining to the hostess that she intended to write a favorable review of Samba Grill. A few minutes later, executive chef Patrick Glennon came over to meet us and discuss his concept. Still in his 30s, Glennon has a wealth of experience. Irish-born, raised in Connecticut and fluent in several languages, he spent six years training under some of the greatest chefs in France. He has practiced his profession in Ireland, Mexico, Brazil, France, Spain and Italy. He has owned and operated restaurants in California, creating the original Samba Grill in Santa Monica, and cooks privately for a number of the entertainment industry's most prominent stars.

You can read Patti Shock's complete Samba Grill review in her "Eating Well in Las Vegas" column at the e-Vegas site, <http://www.e-vegas.net>