

# INLAND EMPIRE

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The Magazine of Artful Living

## ANNUAL SUMMER FOOD & WINE ISSUE

ENJOY A WORLD  
OF FLAVORS



**Chef Fabio Viviani**  
Morongo Casino Resort & Spa

**PLUS**  
32-PAGE FOOD,  
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# The Marketplace

Explore a world of flavors at Morongo's upscale food hall.

By David Cohen

Photography courtesy of Morongo Casino Resort & Spa

WHAT WAS A TYPICAL CASINO BUFFET has been transformed by celebrity chef Fabio Viviani into an upscale culinary toy store comprised of seven different restaurants spanning the globe from Mexico and South America to Italy and Asia, as well as the American South, offering steaks, barbecue, Asian dishes, seafood, Italian and Mexican specialties, and desserts.

Chef Fabio's signature restaurant, Pescato Oyster Bar & Seafood (not included in the Marketplace pricing), is right outside The Marketplace entrance. Here, the menu includes an oyster bar, cioppino (a San Francisco-style fisherman's stew), a cold seafood platter, and a spectacular Parihuela (Peruvian seafood stew) that's composed of Maine lobster, fish fillets, clams, mussels, roasted corn and diced potatoes in a piquant Aji Amarillo broth made with yellow Peruvian chilis. Within The Marketplace there is a Pescato restaurant with a smaller menu that is included in The Marketplace pricing.

For \$46.99 on weekdays and \$48.99 on weekends, you can sample foods from any or all of the seven restaurants in the Marketplace, which are: Pork & Waffles (barbecue and Southern comfort food); Prime Cuts (steaks, lamb, pork roast, Brazilian churrascaria); Al Comal (Mexican, South American and Caribbean fare featuring hand-made tortillas); Pescato (which translates to "line caught" and features an oyster bar, Southern-style boils, and fresh seafood); Sukiru (Pan Asian dishes featuring Japanese noodles, Vietnamese pho, Korean barbecue and Chinese dumplings); Mercato Centrale (all things Italian including pizza, pastas and salads); and Sweet Things offering an array of desserts

## THE MARKETPLACE BY FABIO VIVIANI

Morongo Casino Resort  
& Spa

49500 Seminole Drive  
Cabazon

[morongocasinoresort.com](http://morongocasinoresort.com)  
Dinner & Weekend Brunch



**Top:** From Pescato Oyster Bar & Seafood: Parihuela (Peruvian spicy stew) with lobster, corn, potatoes, aji spicy broth, clams, shrimp and mussels. **Center:** From Prime Cuts: Porchetta with roasted seasonal vegetables and loaded mashed potatoes. **Below:** From Pork & Waffles: Southern fried chicken with scrambled eggs and waffle.



including such items as French macarons, tiramisu and red velvet madelines.

The menu changes every two weeks at each restaurant, but the most popular items remain, and are always available as part of a core list. The set up is still basically like a buffet in that you can eat as much as you want for one price, but the food is chef-prepared for you right at that moment, so the food is freshly made, piping hot and typically more intricate and upscale than regular buffet food.

Chef Fabio and Executive Chef Steven Agosto offer quite an array of delicacies from which to choose. Chef Fabio hails from Florence, Italy and has been a frequent guest chef at the annual Palm Desert Food and Wine festival. His dynamic personality and broad culinary expertise has allowed him to create quite an array of restaurants both here and abroad. One of his favorite dishes to eat at home is a Tuscan salad with chicken gizzards, but when push comes to shove, whole roasted boneless chicken with a cornbread and sausage stuffing brings the widest culinary smile to Fabio's face, he says.

Dynamic, with an encyclopedic knowledge of multiple cuisines, Fabio has created a "food hall" for the ages.

Because of the prodigious number of dishes available, we decided to briefly mention some of the most intriguing items from each of the seven sections—most of which we sampled—to give you the scope of the offerings.

**Pork & Waffles:** Any waffle, topped with brisket, andouille sausage, or fried chicken. The fried chicken was virtually grease free.

**Pescato at the Marketplace:** Any Southern-style boil (gumbo, crawfish in garlic butter and cayenne pepper sauce); oysters in agua chile with pineapple salsa

**Sukiru:** Tonkatsu ramen, Korean barbecue ribs

**Prime Cuts:** Leg of lamb (marinated with a chimichuri sauce) served with an assortment of fresh vegetables), Mojo pork, Porchetta (slow-cooked pork shoulder stuffed with crushed garlic, fennel seeds and hot pepper flakes) and prime rib

**Mercato Centrale:** Roman-style pan pizza. The pizza dough and pasta dough are made from scratch. We sampled rectangular pieces of pizza loaded with pepperoni and topped with "hot" honey.

**Al Comal:** Al pastor tacos. These include a pork-blended filling with achiote, sliced from a spit and served on freshly made tortillas topped with avocado cream, grilled pineapple, cilantro, pickled red onions and salsa roja.

**Sweet Things:** The panna cotta with fresh berries is exquisite. Also, don't miss the French macarons and tiramisu. ■





Chef Fabio Viviani offers a world of flavors at The Marketplace.