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"Cuisine does not measure itself in terms of tradition or modernity. One must read in it the tenderness of the chef."

Prin Jagnan

Pierre Gagnaire-

Chef Proprietaire Chef de Cuisine Directeur du Restaurant Sommelier Pierre Gagnaire Ryuki Kawasaki Jerome Astolfi Will Costello

"GRAND TASTING MENU"

CANAPES

*PUMPKIN VELOUTE Cube of Tuna & Foie Gras, Ginger "Pomme d'amour"

*LOBSTER

Diced Lobster with Lemon Yuzu Rillettes, Shiso Leaf, Shaved Cauliflower, Broccoli Bavaroise, Minestrone Vegetables

*WARM SCALLOP CARPACCIO

Turmeric Oil, Mariniere of Oyster, Clams & Razor Clams, Sea Urchin Soup

DOVER SOLE Fricassee with Beer, Braised Turnip, Pear & Spinach

*FILLET OF VENISON

Roasted with Juniper Berries, Red Cabbage Marmalade with Cassis Slice of Grilled Sweet Potato "Grand Veneur" Ice Cream with Horseradish, Quince Puree

GRAND DESSERT PIERRE GAGNAIRE

Lemon Gelée, Lemon Sorbet, Coffee Cream Fig Crumble, Buratta Ice Cream Belle-Ile Biscuit, Pear Pulp with Lime Milk Chocolate coated Cassis Parfait, Cassis Compote Biscuit Roll, Orange, Ginger Confit, Praline Ganache, Black Chocolate Plaque

PETITS FOURS

FOUR COURSE TASTING MENU 135 WINE PAIRING 85, GRAND PAIRING 145

SIX COURSE TASTING MENU 175 WINE PAIRING 120, GRAND PAIRING 225

LUCKY NUMBER SEVEN PAIRING 777 « INCLUSIVE OF FOOD & WINE »

"WHITE TRUFFLE MENU"

CANAPES

PARIS MUSHROOM GELÉE Mariniere of Squid, Garlic Confit & Tomato Seeds

WARM SLICED SCALLOP White Port Cream, Braised Turnips

CARNAROLI RISOTTO Pumpkin, Artichoke with Pine Nuts Arugula Chantilly

BEEF CARPACCIO Gorgonzola Cream, Shaved Chestnut

VEAL STEW BLANQUETTE Enoki, Celery

VANILLA PANNA COTTA Orange Sorbet, Pear Marmalade with Honey

PETITS FOURS

FOUR COURSE MENU 240 WINE PAIRING 80

SIX COURSE MENU 360 WINE PAIRING 120

"PRIX-FIXE MENU"

CANAPES

ZEZETTE BROTH

Broth of Herbs & Coconut Milk, Cod Cake, Gnocchi, Shredded Organic Chicken -OR-PIERRE'S SALAD Baby Gem Lettuce, French Beans, Celery, Prosciutto Crispy Blonde Breadcrumbs, Thin Slices of Tomato with Melted Parmesan

*STEAK AU POIVRE

Cubeb Pepper, Eggplant Caviar, Shallot Confit with Marrow Chervil Mashed Potatoes -OR-RED MULLET TERRINE Langoustine, Bouillabaisse Sauce, Cauliflower & Broccoli, Grilled Baby Leeks

-OR-

SAFFRON RISOTTO

Paris Mushroom & Braised Baby Carrots

DESSERT PIERRE GAGNAIRE

Apple Crumble with Cassis, Caramel Ice Cream, Black Fruits Sorbet Praline Ganache, Chocolate Meringue & Ice Cream

PETITS FOURS

THREE COURSE TASTING MENU 95

^{*} Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

"A LA CARTE"

APPETIZERS

Tempura, Baby Onion with Paprika

Tartar with Grapefruit Juice, Declination of Turnips

*LE CAVIAR 220 "Karat" Caviar is produced by Caviar Galilee, Israel, located at the main source of the Jordan Karat "Russian" Ossetra Caviar Traditional Garnish - Mimosa Egg, Chopped Onion, Caper, Whipped Cream **Toasted Brioche** *AUTUMN 34 Surf & Turf Tartar, Vodka Agar Disc & Tsar Nicolai Caviar Sardine Gelée, Sea Urchin Custard, Roe & Leek Fanny Bay Oyster with Ginger, Rosé Champagne Granite Frozen Banana & Fresh Rhubarb ***SPINY LOBSTER** 36 Sliced Spiny Lobster, Mousseline of Olive Oil, Honey, Lemon, Mascarpone Salad of Mango, Avocado, Cucumber, Celery Artichoke cream, Shiitake ***HUDSON VALLEY FOIE GRAS** 38 Poached Duck Foie Gras, Choucroute Garnie Horseradish Emulsion Bouillon Terrine of Duck Foie Gras marbled Dried Figs, Date Paste, Pimentos Purée Shaved fresh Foie Gras, Tandoori Apple Reduction, Spinach Salad, Green Apples *LANGOUSTINE 44 Pan seared with Terre de Sienne Spice, Cabbage Leaf & Celery Root Purée

"ALACARTE"

MAIN COURSE

THE SEA / LA MER

TURBOT	82
Turbot Fillet poached in Beurre Blanc, Parsnips Mousseline	
Stew of Cucumber & Pear with Dill	
Mashed Potato with Seaweed	
SEA BASS	65
Slow cooked Sea Bass Fillet, Lemon Caviar & Caper	
Served on Green Parmesan Crumble	
Lasagna of Crab, American Sauce	
*SALMON	48
Grilled Organic Salmon Fillet,	
Seasoned with Marinade of Nuoc-mam, Champagne, Molasses	
Cube of Eggplant with Cumin, Arugula Purée	
Smoked Pot of Vegetables, Culatello	
THE EARTH / LA TERRE	
*NEBRASKA VEAL	64
Roasted Veal Chop with Marjoram, Swiss chard with Tomato	
Gratin of Sweetbread with Curry, Fennel	
Black Rice, Yogurt Ice Cream with Citrus	
*MUSCOVY DUCK	48
Roasted Duck Breast with Green Peppercorn, Spiced Sweet & Sour diced Pumpkin	
Bigarade Sauce, Almond Croquette	
Corn Ice Cream, Persimmon & Bean Sprout	
*SURF N' TURF	44
Organic Chicken Breast en Crapaudine	
Satay of Madagascar Prawns, Rhubarb Fondue	
Avocado Brule, Dundee-Peeky Condiment	
Fried Onion with Bacon	
* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB MILK, POULTRY OR SHELLS	STOCK

REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

"A LA CARTE"

S T E A K

*USDA PRIME, NI	EBRASKA, CORN FED	
New York Sirloin	10 oz	56
Boneless Rib Eye	12 oz	60
*AMERICAN WAG	GYU TAJIMA PLATINUM, OREGON	
Tenderloin	7oz	90
*JAPANESE WAG	YU A5, KYUSHU, JAPAN	
New York	8 oz	182
SELECTION OF O	NE SAUCE	
Twist BBQ		

Champs-Elysees Bordelaise Beurre Blanc with Fresh Coriander

ON THE SIDE

8

WILD MUSHROOM MASHED POTATO WITH ISIGNY BUTTER MASHED POTATO WITH BLACK GARLIC BONE MARROW TOAST ON SPINACH FONDUE LEEK WITH SESAME POCHAS BEANS STEW POTATO FONDANT WITH EGGPLANT

"VEGETARIAN AND GLUTEN FREE MENU"

CANAPES

ENDIVE

Endive & Grapefruit Fondue with Mild Curry Apple Ice Cream

EGGPLANT

Cube of Eggplant with Cumin, Red Bell Pepper Bavaroise Vodka Granite, Tomato Juice

VEGETABLES INFUSION

Grilled Vegetables, Shaved Cheddar Vegetable Infusion with Fresh Herbs

COCO

Fresh Coco with Sage, Bordeaux Style Porcini Sautés

RISOTTO Saffron Risotto, Paris Mushroom & Braised Baby Carrots

DESSERT PIERRE GAGNAIRE

Raspberry Sorbet, Vanilla Ice Cream Brunoise of Mango, Pear & Pineapple with Lime, Red Currant & Pomegranate Orange & Apricot Coulis

PETITS FOURS

FOUR COURSE TASTING MENU 85 Wine Pairing 85

SIX COURSE TASTING MENU 115 WINE PAIRING 120

CHEESE & DESSERTS

25

CHEESE

SELECTION OF THE CHEESE SHOP, R.KENT TORREY CA Rhubarb Compote with Honey, Crudités, Reduced Milk Cube Seasonal Chutney, Toast of Country Bread

DESSERTS

COCKTAIL OF ICE CREAM & SORBET	12
Served on a Meringuage, Three Fruit Coulis, Macaronade Biscuit	
GREEN TEA MERINGUES	14
Vanilla Chantilly, White Chocolate Sticks	
RUM BABA	16
Red Currant Syrup, Autumn Fruits Compote	
CHOCOLATE	18
Chocolate Biscuit Latour	
Cocktail: Chocolate Water, Praline Ganache, Ice Cream, Griottes Cherries	
Grapefruit Confit, Parfait with Grand Marnier	
PISTACHIO SOUFFLÉ	18
Pistachio Soufflé Biscuit	
Lemon Parfait, Coconut Milk with Kaffir Lime, Exotic Fruit	
GRAND DESSERT PIERRE GAGNAIRE	24
Lemon Gelée, Lemon Sorbet, Coffee Cream	
Fig Crumble, Buratta Ice Cream	
Belle-Ile Biscuit, Pear Pulp with Lime	
Milk Chocolate coated Cassis Parfait, Cassis Compote	
Biscuit Roll, Orange, Ginger Confit, Praline Ganache, Black Chocolate Plaque	