

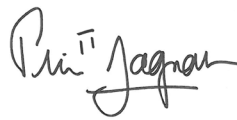


TWIST
BY PIERRE GAGNAIRE

Sales tax is 8.25%
All parties of six or more will have a 20% service charge included.

www.mandarinoriental.com/lasvegas +1 888 881 9367

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

A handwritten signature in black ink that reads "Pierre Gagnaire". The signature is fluid and cursive, with a prominent initial "P" and a stylized "G".

Pierre Gagnaire-

Chef Propriétaire
Chef de Cuisine
Directeur du Restaurant
Directeur Adjoint

Pierre Gagnaire
John Miranda
Carlo Cannuscio
Jenna Carideo

L U C K Y N U M B E R 7

A DEGUSTATION DESIGNED WITH THE WINE FIRST.

Our Wine Team and our Chef de Cuisine John Miranda create a unique menu inspired by the world's finest wines. Chef John then tastes and listens to the wine's description and creates a dish which would pair perfectly.

The wines included are always top notch examples of the world's finest wines. Didier Dagueneau, Château Haut-Brion, Angelo Gaja, Château Leoville Las Cases, Château d'Yquem, Kongsgaard "The Judge" Chardonnay and Domaine Huet Vouvray are all examples of current or previous wines.

The menu is designed around seven courses which epitomize the season and are always changing based upon Chef's best ingredients.

If you are interested, we could always tell you about tonight's wines but the menu is always a surprise!

Chef John Miranda

SEVEN COURSE TASTING MENU WITH SEVEN WINES \$777

To enjoy and engage in the full experience of the 777 Menu, we require that each guest at the table orders the 777 Menu.

GRAND TASTING MENU

FOIE GRAS AU NATUREL

Nougatine, Marmalade of Figs, Apricots and Dates
Iberico Ham

SCALLOP

Soubise, Watercress scented with Lemongrass, Fennel, Scallop Mousseline

DOVER SOLE

Leek Broth scented with Vaduvan

DECLINATION OF WHITE ASPARAGUS

Mango, Paris Mushroom, Orange Reduction, Asparagus Velouté
Burrata Cheese with Campari

AMERICAN WAGYU*

Petite Carrots, Spring Onion, Swiss Chard

ON THE SIDE:

Emulsified Beef Bullion with Mustard and Sesame Oil
Potato Fondant with Bordelaise Sauce

PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU 170.

Discovery Wine Pairing additional 95.

Grand Pairing additional 145.

SIX COURSE TASTING MENU 185.

Discovery Wine Pairing additional 105.

Grand Pairing additional 160.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

A L A C A R T E

A P P E T I Z E R S

LANGOUSTINE* 54.

Langoustines with Terre de Sienne, Granny Smith Apple, Mango Gastric, Coconut
Green Lentils, Zézette Bouillon, Fines Herbs

Mousseline of Langoustine, Sauce of Lobster and Espelette

PIERRE'S SALAD 31.

Mixed Greens, Spring Vegetables, Feuille de Brick Ring

Assorted Cheese, Seasonal Condiments

Choice of Lemon Honey or Mango Vinaigrette Dressing

STELLAR BAY OYSTERS* 36.

Stellar Bay Oysters, Yuzu, Dashi Gelée, Frozen Banana, Cilantro

Greek Yogurt with Lemon Confit and Thyme

Granite of Patrón Tequila, scented with Kaffir Lime Leaf

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A L A C A R T E

A P P E T I Z E R S

CAVIAR CLASSIC* 250.

Ossetra Caviar, Chives, Whipped Cream, Onion, Eggs Mimosa, Capers, Blini

HUDSON VALLEY FOIE GRAS, TWO WAYS* 48.

Foie Terrine, Soubise with Sauternes, Iberico Ham, Smoked Red Beet Syrup,
Pickled Yellow Beets

Foie Gras Soup, Braised Turnips, Braised Savoy Cabbage with Spanish Chorizo
Brioche with Seasonal Fruit Marmalade

TARTARE OF BEEF AND TUNA* 49.

Beef Tartare, Capers, Mustard, Shallots, Chives, Tuna Tartare, Daikon,
Soy, Black Sesame, Dry Tomato, Tomato Gel
Artichoke Soup, Enoki Mushroom, Celery
Pomme Gaufrette

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A L A C A R T E

M A I N C O U R S E

THE SEA / LA MER

DOVER SOLE 69.

Goujonnettes of Sole Meuniere, Green Asparagus, Broccoli, English Peas
Artichoke Terrine, Parmesan Bubbles
Vegetable Boullion, Coconut, Lemongrass, Tapioca

TURBOT 76.

Rosé Champagne Butter with Grapefruit, Artichoke
Spinach Gnocchi, Squid, Garlic Butter
Brussels Sprouts, Fin Meat, Savoy Cabbage

SCALLOP* 62.

Calamansi Butter, Aloe Vera, Roasted Endive, Alba Shimeji Mushroom
Heart of Palm, Ricotta, Coconut Foam, Sauce Otta

LOBSTER 68.

Pink Peppercorn Beurre Blanc, Petite Carrots, Frisée, Baby Onion
Capellini Pasta, Lobster Knuckles, Cucumber, Tarragon
Lobster Mousse, Pitchi Sauce, Green and Red Bell Pepper

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A L A C A R T E

M A I N C O U R S E

THE EARTH / LA TERRE

GRIMARD FARMS DUCK* 67.

Orange Bigarade, Kumquat, Okinawa Potato with Maple, Braised Shallots
Braised Duck Leg, Bean Sprouts, Bitter Leaves
Chimichurri with Chinese Flavors

BERKSHIRE PORK CHOP 71.

Roasted Chop with Sage, Apple Purée with Calvados, Roasted Apple
Potato Bilou, Smoked Applewood Bacon, Beaufort
Red Wine Ice Cream, Honey Disc, Arugula

NEW ZEALAND RACK OF LAMB* 73.

Rack of Lamb Roasted with Marjoram, Garlic Confit,
Savoy Cabbage, Eggplant Caviar, Spanish Iberico Chorizo
Sautéed Potatoes with Thyme, Celeriac Veil

STEAKS*

*Garnished with Corn Purée, Spinach, Pomme Dauphine, Pickled Onions
Ravioli of Beef Cheek, Bacon Powder
Choice of Sauce: Bordelaise, Champs Elysees, Béarnaise*

USDA PRIME BEEF, NEBRASKA, 14OZ RIB EYE 81.

AMERICAN WAGYU, LINDSAY FARM, OREGON,

6.5OZ FILET MIGNON 84.

A5 JAPANESE WAGYU, KYUSHU, JAPAN, 8OZ STRIP LOIN 180.

LOBSTER TAIL SUPPLEMENTAL +35.

SIDE DISHES

Spinach with Cream 11.

Basket of Steamed Vegetables 12.

Potato Purée 12.

Pea Gnocchi with Mint and Bacon Lardon 13.

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“ V E G E T A R I A N T A S T I N G M E N U ”

CHEFS GARDEN

Petite Vegetables from the Chef's Garden
Beets, Hibiscus, Orange Beet Sorbet, Dill

ROASTED LEEK

Tomato Otti, Spinach Veloute, Tomato Confit, Fines Herbs

EGG

Parmesan Cream Spiced with Turmeric, Tapenade, Brioche

SMOKED SUNCHOKE

Artichoke Hearts, Morel Mushrooms, Pearl Onion

POLENTA A LA ROMAINE

Radicchio, Hazelnut, Gorgonzola, Exotic Kale
Cherry and Dates Flavored with Brandy

PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU 85.

Five Course Wine Pairing additional 75.

SIX COURSE TASTING MENU 100.

Six Course Wine Pairing additional 95.

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