



TWIST
BY PIERRE GAGNAIRE

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 long, sweeping underline.

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

HUDSON VALLEY FOIE GRAS PARFAIT*

Iberico Shoulder, Walnut Crumble,
Baby Vegetables from Farmer Lee Jones Chef Garden, Vin Jaune Gelée

STELLAR BAY OYSTERS

Razor Clams, Alaskan King Crab Meat, Celery Brunoise, Citrus Beurre Blanc

GRILLED FENNEL

Green Spinach Velouté, Brown Butter, Otti Sauce
and Black Olives Taggiasca Sorbet

MEDITERRANEAN LINE CAUGHT SEABASS

Endive and Grapefruit Fondue, Mixed Wild Mushrooms, Mussels, and Saffron Velouté

CANADIAN VENISON SADDLE WITH JUNIPER BERRY*

Red Cabbage and Huckleberry Marmalade, Braised Turnips

SIDE DISHES (SERVED WITH THE MAIN COURSE)

Game Pie with Blackberry Jam
Autumn Salad
Red Beet and Tamarind Ice Cream

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

ROYAL OSSETRA CAVIAR* 150.

Toasts of Ossetra Caviar and Bone Marrow

Vodka Granité and Gazpacho

Mimosa Egg, Mache Salad, Fresh Horseradish, Anchovy Purée

BEIGNET OF LANGOUSTINE* 54.

Caramelized Onions, SWA Spice

Pascaline of Raisins, Beurre Fondue and Cauliflower Sommites

Bisque: Green Lentils from Puy en Velais, Heart of Palms

Spicy Tartare, Savoy Cabbage and Mango

PIERRE'S SALAD 31.

Bouquet of Fresh Herbs and Salad, Tartare of Fruits and Vegetables

Seasonal Dressing

Three Slices of Artisanal Cheese

HALF DOZEN OYSTERS, STELLAR BAY FROM CANADA* 36.

Seaweed infusion, Broccoli Velouté, Beaufort Cheese and Julienne of Red Beets

Black Toast and Jacob Cream, Broccoli and Anchovy Ice Cream

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A L A C A R T E

A P P E T I Z E R S

ZEZETTE BOUILLON 32.

Mushroom Bouillon, Coconut, Fresh Herbs, Pear, Spring Onions,
Baby Carrots, Trilogy of Gnocchi
Mushroom Cocotte with Sautéed Fennel
Bitter Salad with Dried Figs

HUDSON VALLEY FOIE GRAS, TWO WAYS* 48.

Natural Terrine, Dulcey Chocolate, Fig Paste, Beetroot Syrup and Cabbage Gelée
Seared Foie with Red Marmalade
Butter Brioche and Red Tuille

MAYFAIR SOUFFLÉ 49.

Smoked Haddock and Scallop Soufflé, Homemade Sauerkraut
Beurre Doux of Grain Mustard
Fromage Blanc Ice Cream, Crispy White Cabbage and Mortadella

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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 FROM BRITTANY 69.

Breaded Sole "Saint Germain"

Spinach Cream, Shiitake Duxelle, Chorizo, Grated Aged Gouda,

Crispy Capers and Quinoa

Cauliflower and Mousseline Sauce

WILD EUROPEAN TURBOT 76.

Roasted and Finished in a Beurre Nantais, Globe Artichoke Purée and Dry Grapes

Carrot and Coconut Foam

Fregola Pasta and Prawns

SCALLOPS FROM THE BAY OF BOSTON* 62.

Shelled Scallops Poached in a Dashi Infusion

Endive Leaves, Avocado, Tatsoi, Green Apples and Grated Horseradish

Tapioca and Dashi Bouillon, Kale and Tofu Salad

LOBSTER 68.

Maine Lobster with Nacre and Red Currant

Lime, Spinach and Spicy Lobster Oil

Mousseline, Pop Corn

Sweet Potato Galette and Lobster Knuckles

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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

HERITAGE GREEN CIRCLE CHICKEN A LA LYONNAISE 68.

Baby Vegetables from our Market Gardener
Cassolette of Capellini, Baby Spinach and Cherry Tomatoes
Seasonal Chutney

FREE RANGE, GRASS FED NEW ZEALAND RACK OF LAMB* 73.

Roasted with Aromatics, Corn Crêpe, Ratatouille
Lamb Terrine à la Provençale
Polenta, Lemon Confit Paste
Oriental Bouillon

MUSCOVY DUCK FROM GRIMAUD FARM* 64.

Thinly Sliced with Cassis Sauce
Fall Vegetables, Savoy Cabbage
Turmeric Pommes Gaufrettes, Bacon Powder

STEAKS*

*Garnished with Pickled Onions, Pomme Dauphine and Iberico Ham
Served with a side of Pomme Fondante stuffed with Braised Beef Cheek and
Choice of Sauce: Vigneronne, Paloise or Champs Elysée*

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

Creamed Spinach 11.
Basket of Steamed Vegetables 12.
Potato Gnocchi with Green Curry 12.
Pommes Fondante 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 ”

CHEF’S GARDEN

Lindenwood Gelée, Baby Vegetables

Served With Lemon Sorbet, and Fromage Blanc Snow

PUMPKIN AND CINNAMON ROYALE

Endive, Green Apple, Celery Salad, Roasted Spiced Apple

POACHED EGG

Spinach Velouté, Gorgonzola and Pine Nut Croquette, Tomato Concassé,

Arugula Salad, Brioche

TORTELLINI

Grilled Zucchini, Patty Pan, Dundee Pinky, Pitchi Sauce

POTATO TUILE “NAVE”

Artichoke Cream, Cremini Mushrooms, Sweet Onions Marmalade,

Mix Wild Mushrooms

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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