



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 stylized 'G'.

Pierre Gagnaire-

Chef Propriétaire
Chef de Cuisine
Directeur du Restaurant

Pierre Gagnaire
Frederic Don
Carlo Cannuscio

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 Frederic Don create a unique menu inspired by the world's finest wines. Chef Don 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 Frederic Don

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

MEDITERRANEAN LOUP DE MER CARPACCIO*

Alaskan King Crab, Avocado
Lemon Gel and Horseradish infused Milk Cube

WHITE ASPARAGUS

Viennoise, Snow Peas, Baby Carrots
Blood Orange Mouseline

MAINE LOBSTER WITH "PITCHI" SAUCE

Shiitake Mushrooms infused with Madras Curry
Granny Smith Apples

FROG LEGS WITH MOREL MUSHROOMS

Veal Mouseline and Watercress Foam

ROASTED CANADIAN BUFFALO TENDERLOIN

Infused with Juniper Berries
Mixed Vegetables and Bone Marrow
Pea Purée, Violin Sauce

SIDE DISHES (SERVED WITH THE MAIN COURSE)

Pomme Fondante
Lebanese Tabbouleh
Tamarind and Red Beet Root Ice Cream

PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU* 165

Discovery Wine Pairing Additional 95

Grand Pairing Additional 145

SIX COURSE TASTING MENU* 180

Discovery Wine Pairing Additional 105

Grand Pairing Additional 160

* 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 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, Mango and Bean Sprouts	
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, CHICO CREEK, WASHINGTON*	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

Fricassée of Sole “Saint Germain”

Spinach Velouté, 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

Fresh Water Scallops Poached in a Dashi Infusion

Endive Leaves, Avocado, Tatsoi, Green Apples and grated Horse Radish

Tapioca and Dashi Bouillon, Kale and Tofu Salad

LOBSTER 68

Maine Lobster Glazed with Nacre and Red Currant

Lime, Spinach and Spicy Lobster Oil

Mousseline, Pop Corn

Sweet Potatoes Galette and Lobster Knuckles

SIDE DISHES

Creamed Spinach 12

Basket of Steamed Vegetables 12

Potato Gnocchi with Green Curry 12

Pommes Fondante 12

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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 Gardner
Cassoulet of Capellini, Baby Spinach and Cherry Tomatoes
Seasonal Chutney

ROASTED COLORADO 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 Green Peppercorn Sauce
Summer Vegetables, Savoy Cabbage
Turmeric Pommés Gaufrettes, Bacon Powder

STEAKS*

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

*Steaks garnished with Pickled Onions, Pomme Dauphine and Iberico Ham
Served with a side of Beef Cheek Pot-Au- Feu*

SERVED WITH CHOICE OF SAUCE

Vigneronne, Paloise or Champs Elysée

LOBSTER TAIL SUPPLEMENTAL 35

SIDE DISHES

Creamed Spinach 12

Basket of Steamed Vegetables 12

Potato Gnocchi with Green Curry 12

Pommés Fondante 12

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VEGETARIAN MENU

CHEF'S GARDEN

Lindenwood Gelée, Baby Vegetables
Served with Lemon Sorbet and Fromage Blanc

WHITE ASPARAGUS ROYALE

Spinach Fondue, Apricot Tuile, Fresh Arugula and Cardamom Ice Cream

POACHED EGG

Wild Mushrooms in a Vegetable Infusion with Chervil and Orange Sabayon

BLACK EGGPLANT TORTELLINI

Grilled Zucchini, Pattypan Squash, Dundee Pinky Sauce
Artichoke and Black Garlic Velouté

SPICED RICOTTA TOMATO

Ratatouille, Green Velouté and Tomato Foam

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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