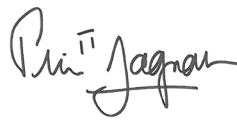




TIWIST  
BY PIERRE GAGNAIRE

[www.mandarinoriental.com/lasvegas](http://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  
Frederic Don  
Carlo Cannuscio  
Jenna Boyer

# 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 and Seaweed  
Whiskey Mayonnaise and Horseradish Infused Milk Cube

## SPINACH VELOUTÉ, BEURRE NOISETTE

Jura Vin Jaune Gelée  
Grilled Fennel

## MAINE LOBSTER WITH “PITCHI” SAUCE

Shiitake Mushrooms Infused with Madras Curry  
Granny Smith Apples and Chanterelle Mushroom

## POTATO GNOCCHI

Baby Artichoke and Truffle Tuber Melanosporum from Australia

## 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  
Raspberry Sorbet, Redbeet Syrup and Mustarda di Cremona  
Broccoli Purée with Gouda

## 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.

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 Glazed with Nacre and Red Currant

Lime, Spinach and Spicy Lobster Oil

Mousseline, Pop Corn

Sweet Potatoes 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 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 Pommes Gaufrettes, Bacon Powder

## STEAKS\*

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

## 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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