



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](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  
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

## WATERMELON

Campari, Elderflower, Tomato Seeds, Burrata Ice Cream, Dill Blossom

## SUMMER SQUASH CHAWANMUSHI

Petite Summer Squash, Pea Tendrils, Crème Fraîche, English Peas  
Uni, Smoked Trout Roe

## SQUID AND PRAWN

Squid with Prawn Mousse, Prawn with Green Curry, Fregola with Red Currant  
Bisque of Lobster

## SEARED FOIE

Summer Fruit Chutney, Grilled Savoy Cabbage, Cherry Coulis with White Balsamic  
Black Currant Sorbet, Braised Rhubarb

## AMERICAN WAGYU\*

Black Australia Truffle, Artichokes, Celeriac, Spinach Velouté

## ON THE SIDE:

Green Bean Salad  
Potato Purée with Roasted Hazelnuts

## 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

## 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 Silver 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.

ADD 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 ”

## PEAS WITH VERBENA

Sauternes, Tofu, Petite Turnip, Greek Yogurt with Honey

## BRAISED FENNEL

Cream of Parmesan with Curry, Crème Fraîche, Belgian Endive

## CRISPY EGG

Ratatouille, Leaf of Béchamel, Sauce Pitchi

## POLENTA À LA ROMAINE

Tomato Marmalade with Rosemary, Kumquats, Fresh Herbs

## SPINACH VELOUTÉ

Australian Black Truffle, Artichokes, Celeriac  
Shallot Confit

## PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU 115.

*Five Course Wine Pairing additional 75.*

SIX COURSE TASTING MENU 130.

*Six Course Wine Pairing additional 95.*

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