



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 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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