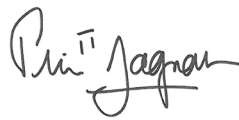




TWIST
BY PIERRE GAGNAIRE

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 flourish at the end of the name.

Pierre Gagnaire-

Chef Propriétaire
Directeur du Restaurant
Sommelier

Pierre Gagnaire
Jerome Astolfi
Will Costello

“ GRAND TASTING MENU ”

SEA URCHIN

Santa Barbara Sea Urchin Custard, Cold Potato Soup with Vodka
Smoked Haddock, Pear and Lettuce Wrap with Smoked Eel and Oro Blanco

MAINE LOBSTER

Lobster Tail and Rillettes with Ginger
Braised Baby Carrots and Enoki Mushrooms, Green Tea Butter

TURBOT

Grilled French Turbot Fillet, Poached in Nantais Butter
Shellfish, Avocado and Leeks

*PEPPERED AMERICAN WAGYU BEEF

*JAPANESE WAGYU, 4 OZ STRIP LOIN -
\$75 SUPPLEMENTAL SUBSTITUTION*

Piquillos Purée and Diced Turnip
Dauphine Potatoes and Speck Ham
Sauce Violette

GRAND DESSERT PIERRE GAGNAIRE

Chestnut Ice Cream, Cheese Cake Mousseline, Cassis Marmalade and Almond Nougatine
Vanilla Ice Cream, Green Apple Foam, Mango Coulis and Fruits
Caramelized Pears with Fresh Strawberry, Passion Fruit, Shortbread and Lemon Meringue
Orange Biscuit with Dulcey Chocolate, Ganache with Grand Marnier

FOUR COURSE TASTING MENU 135

DISCOVERY WINE PAIRING 75, AVANT-GARDE PAIRING 145

FIVE COURSE TASTING MENU 155

DISCOVERY WINE PAIRING 95, AVANT-GARDE PAIRING 175

LUCKY NUMBER SEVEN PAIRING 777 « INCLUSIVE OF FOOD AND WINE »

* 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 220

1oz Russian Sturgeon Caviar
Traditional Accompaniments - Mimosa Egg, Onion, Caper and Whipped Cream
French Mini Blinis

THE SEA 38

Tartare of Red Tuna, Razor Clams, Scallop and Avocado Roulade, Sesame Opaline
Broccoli Velouté with Semi-Salted Anchovy
Spicy Grapefruit Sorbet, Diced Celery Root
Nori Tempura

FOIE GRAS 40

Terrine of Hudson Valley Foie Gras, Paris Mushroom Gelée
Thai Grapefruit Pulp, Yellow Mango, Red Beets Chutney, Apple and Quince Compote
Toasted Brioche

LANGOUSTINE 46

Crispy Langoustines, Terre de Sienne Spice, Feuille de Brick
Green Lentils, Bean Sprouts, Golden Apples, Coconut Foam and Herb Salad
Zezette Bouillon

PIERRE'S SALAD 25

A Mix of Lettuces, Herbs, Beets, Beaufort, Parmesan and Candied Pecans
Hazelnut Vinaigrette

OYSTERS 32

Six Shigoku Oysters from Taylor Shellfish Farm, Washington State
Sardine Rilletes, Ginger, Cilantro, Frozen Banana, Yuzu Juice, Kaffir Lime
Blue Curaçao Gelée, Hawaiian Red Salt

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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

MAINE LOBSTER 64

Lobster a l'américaine, Steamed Bok Choy
Basmati Rice with Lemongrass
Golden Vadouvan Shrimp and Dundee Pinky Sauce

MEDITERRANEAN SEA BASS 65

Butter Poached Line Caught Sea Bass, Black Garlic Potato Purée and Baby Spinach
Celery Root Ravioli with Tomato, Enoki and Paris Mushroom
Crispy Monkfish with Chickpea Flour, Gooseneck Barnacles, Squid, and Gaya Sauce

ORA KING SALMON FROM NEW ZEALAND 48

Grilled Ora King Salmon Loin, Orange Reduction, Green Peppercorn Glaze
Fennel and Grapefruit Fondue, Parisian Ham

THE EARTH / LA TERRE

*VENISON FROM NEW ZEALAND 66

Venison Fillet with Juniper Berries
Thyme Roasted Lardons, Grilled Sweet Potatoes, Sauce Poivrade

MUSCOVY DUCK GRIMAUD FARMS OF CALIFORNIA 54

Green Peppered Duck Breast and Caramelized Pear with Pine Nuts; Whisky Jus
Eggplant Cannelloni with Duck Confit

ORGANIC FREE RANGE CHICKEN WITH TRUFFLE 48

Shimizu Chicken Breast and Sautéed Squid
Celery Root and Artichoke Purée; Sauce Perigueux

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“ A L A C A R T E ”

S T E A K

	76
*USDA PRIME BEEF, NEBRASKA, 14OZ RIB EYE	78
*AMERICAN WAGYU, LINDSAY FARM, OREGON, 6.5OZ FILET MIGNON	
*A5 JAPANESE WAGYU, KYUSHU, JAPAN, 8OZ STRIP LOIN	164

SERVED WITH CHOICE OF SIDE

Potato Purée, Pont-Neuf Potatoes or Steamed Vegetables

SERVED WITH CHOICE OF SAUCE

Bordelaise, Béarnaise or Champs Elysée

LOBSTER TAIL SUPPLEMENTAL	35
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T H E C H E E S E C O U R S E 2 5

SELECTION FROM THE CHEESE SHOP, R.KENT - CARMEL BEACH, CA

Quince Paste, Honeycomb and Nut Bar

Toasted White Chocolate and Coffee Bread

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“ V E G E T A R I A N M E N U ”

BEETS AND BLOOD ORANGE SALAD

Beaufort, Parmesan and Candied Pecans
Hazelnut Vinaigrette

SEASONAL VEGETABLES WITH ZEZETTE BOUILLON

Green Lentils, Bean Sprouts, Golden Apples, Coconut Foam and Herb Salad
Zezette Bouillon

CREAMY POTATO GNOCCHI

Braised Baby Carrots, Cauliflower and Nori Tempura

MUSHROOM SPELT RISOTTO

Baby Artichoke and Piquillos Purée

DESSERT PIERRE GAGNAIRE

Chestnut Ice Cream, Cheese Cake Mousseline, Cassis Marmalade and Almond Nougatine
Vanilla Ice Cream, Green Apple Foam, Mango Coulis and Fruits
Caramelized Pears with Fresh Strawberry, Passion Fruit, Shortbread and Lemon Meringue
Orange Biscuit with Dulcey Chocolate, Ganache with Grand Marnier

FOUR COURSE TASTING MENU 70

DISCOVERY WINE PAIRING 75

FIVE COURSE TASTING MENU 85

DISCOVERY WINE PAIRING 95

* 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.

DESSERTS

15

APPLE TART TATIN

Baked Apples, Vanilla Ice Cream
Sesame Parfait and Calvados Caramel

RUM BABA

Classic Syrup, Exotic Fruits, Rum Pastry Cream
Chantilly, Orange Sorbet and Passion Fruits Coulis

MILLE-FEUILLE

Puff Pastry, Praline Cream, Cassis Compote
Blackberry Sorbet

TANZANIAN CHOCOLATE

Tanzanian Chocolate Parfait, Coffee Granité, Caramelized Hazelnuts

GRAND DESSERT PIERRE GAGNAIRE

24

Chestnut Ice Cream, Cheese Cake Mousseline,
Cassis Marmalade and Almond Nougatine
Vanilla Ice Cream, Green Apple Foam, Mango Coulis and Fruits
Caramelized Pears with Fresh Strawberry, Passion Fruit,
Shortbread and Lemon Meringue
Orange Biscuit with Dulcey Chocolate, Ganache with Grand Marnier