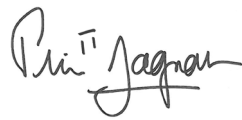




TWIST
BY PIERRE GAGNAIRE

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 the first name "Pierre" and the last name "Gagnaire" clearly distinguishable.

Pierre Gagnaire-

Chef-Propriétaire
Chef de Cuisine
Directeur du Restaurant

Pierre Gagnaire
Pascal Sanchez
Matthias Maier

PIERRE GAGNAIRE'S SPRING SPIRIT

*SKATE FISH

“Tochougin” Style, Sevruga Caviar, Cauliflower Velouté
Infused with Dry Bonito Flakes, Vodka Seasoned Vegetable Gelée

* SURF 'N' TURF

Shrimps, Red Miso Water, Celery, Spring Onion, Mango and Kiwi
Maine Lobster Tail & Bisque, Paris Mushroom Cream with Coconut Milk
Tartar of Beef Tenderloin, Tuna and Cuttlefish, Campari Marinated Shitao Daikon

* BRITTANY JOHN DORY

Seared Fillet, Espellette Butter, Banyuls Agar Agar, Potato Paille, Beurre Blanc and Chive

INTERMEZZO

Roederer Champagne, Salad of Cucumber, Tomato & Pineapple, Soaked in Kirsch Brandy
Rhubarb Mousse, Champagne Granité

* VENISON

Filet, Black Pepper Roasted, Yellow Beets & Salsify, Poivrade Sauce, Spaetzle
Mesclun Salad, Green Curry Vinaigrette and Seared Gala Apple

GRAND DESSERT PIERRE GAGNAIRE

FIVE DESSERTS INSPIRED BY FRENCH TRADITIONAL PATISSIERIES

Chestnut Velouté, Clementine Marmalade, Sicilian Pistachios, Fresh Blackberries

Vanilla Bean Parfait, Exotic Fruit Salad, Passion Fruit Jelly

Prune Paste, Red Wine, Kahlua Granité, Coffee Gelée Cubes

Saffron Red Pepper Confit, Tangarine Sorbet, Crème Anglaise

Chocolate Balsamic Gâteau, Apricot Marmalade, Chocolate Crémeux

Sacher Biscuit, Soaked with Balsamic Syrup, Sambuca Ice Cream

THREE COURSE TASTING MENU 105

INCLUDING WINE PAIRING 175

SIX COURSE TASTING MENU 189

INCLUDING WINE PAIRING 295-INCLUDING GRAND PAIRING 350

* 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 P P E T I Z E R S

PIERRE'S SALAD	16
Scented with Ayoama Dressing, Shiitake Mushrooms Seasonal Salad & Vegetables, Walnuts, Dried Figs, Shaved English Cheddar Sweet & Sour Cherry Plum Compote	
ZEZETTE BROTH	19
Chicken Chiffonade, Vegetable Gnocchi, Kombawa Cod Cake Bloody Mary Sorbet, Ratatouille Bavaroise	
*PIERRE'S SHELLFISH DEGUSTATION	38
Fanny Bay Oysters, Sea Water Gelée, White Tuna Paste Champagne & Sardine Fumet, Razor Clams, Mussels, Scottish Sea Snails, Whelks Florida Little Neck Clam Salad and Cuttlefish, Cauliflower, Nori Seaweed	
*SONOMA SQUAB	36
In Juniper Braised Filet, Shallot Marmalade with Roasted Apple and Cinnamon "Sologne" Biscuit, Topped with Foie Gras Mousse and Paris Mushrooms Sweet Potato Ice Cream, Mache Salad, White Truffle Oil Seasoned	
*TERRINE OF HUDSON FOIE GRAS	39
Terrine Layered with Dates, Glenmorangie Perfumed, Ginger Bread Duck Confit, Red Port, Sautéed Shallots Foie Gras Velouté with Burgundy Snails, Celeriac Rémoulade	
*MAINE DIVER SCALLOPS	46
Oven Baked Scallop Tart, Scented with Curcuma, Grapefruit Honey Fondue Grilled Scallop, Served on Artichoke Cream, Red Port Syrup Scallop Mousseline with Lime, Celery Salad & Paris Mushrooms	

* A TASTE OF KARAT

MP

“Karat” Caviar is produced by Caviar Galilee, Israel, located at the main source of the Jordan

Karat “Pure Gold” Ossetra Caviar, Sardine Gelée, Paris Mushrooms

Karat “Amber” Ossetra Caviar, Stuffed Lettuce, Egg Paste, Potato Soup, Ketel One

Karat “Russian” Ossetra Caviar, Wild Sea Bass Carpaccio, Horseradish

Pate a Choux Cake, Trevicchio Salad, Green Apple, Pressed Caviar Leaf

M A I N C O U R S E

THE SEA / LA MER

*GRILLED WILD ALASKA SALMON

44

Glazed with Champagne & Nuoc Mam Sauce, Pak Choi

Mashed Yukon-Potatoes, Seasoned with Arbequina Olive Oil and Dill

Salad of Diced Scallops, Greek Yogurt with Cucumber and Avocado, Chile Ancho

*NORTH SEA SOLE

47

Fillet “Meunière”, Glazed with Cider Sauce

Baby Spinach, Leek Julienne, “Gaya” Sauce, Gnocchi and Crispy Pork Belly

*WILD MEDITERRANEAN SEA BASS

52

Grilled Fillet, Glazed with Grappa, Served on Parmesan Cream, Crispy Garlic

Creamy Polenta and Wild Mushrooms

*MAINE LOBSTER

58

Aiguillettes of Lobster, Ragout of Ginger, Mango, Banana and Green Apple-Brunoise

Lobster Knuckles and Bisque, Avocado SanSan, Jasmine Tea Perfumed Rice

Petals of White Onion

* 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.

MAIN COURSE

THE EARTH / LA TERRE

*USDA PRIME, NEBRASKA CORN FED, 24 DAYS DRY AGED

New York Sirloin 14 oz

Boneless Rib Eye 14 oz

*IDAHO KOBE STYLE BEEF

New York Sirloin 14 oz

*CALIFORNIAN MISHIMA WAGYU BEEF

Ultra Prime Marbling, BMS 8+

Beef Tenderloin 7 oz

SELECTION OF TWO SAUCES

Peppered Sauce Champs-Elysées

Red Port, Espellette Pepper and Tarragon

Bordelaise Sauce

Condiment Aoyama

FOR DIETARY RESTRICTIONS OR OTHER PREFERENCES, FEEL FREE TO ASK FOR A TAILORED PREPARATION

MAIN COURSE

THE EARTH / LA TERRE

*IOWA RABBIT	47
Shallot and Pistachio Stuffed Saddle, Basil Pesto	
Piquillo Peppers, Roasted Garlic and Potato Croquette	
In Marjoram Sautéed Leg, Fondue of Tomato, Eggplant and Carrots, Lemon Opaline	
*TEXAS YOUNG WILD BOAR	45
Sautéed Leg, Sauce “Poivrade”	
Trio of Purees	
Mustard & Red Currant Marmalade, Pear Sorbet with Tandoori Spices	
*IDAHO “BERKSHIRE” PORK	53
Sage Roasted Pork Chop Glazed with Tequila-Bigarade Sauce	
Puree Pomme-Pomme, Green Curry Perfumed	

ON THE SIDE 8

TARTLET OF PINEAPPLE & BRUSSELS SPROUTS

GLAZED BABY ONION & SMOKED BACON, NUTMEG

EGGPLANT STILETTO

MASHED YUKON POTATOES, ISIGNY BUTTER, CHOPPED BLACK TRUFFLE

*PUMPKIN ICE CREAM IN TANDOORI, CHICORY SALAD, WALNUT

SAUTÉED POTATOES

GREEN SALAD

STEAMED VEGETABLES