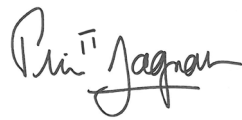




TWIST  
BY PIERRE GAGNAIRE

[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 flourish at the end of the name.

Pierre Gagnaire-

Chef-Propriétaire  
Chef de Cuisine  
Directeur du Restaurant

Pierre Gagnaire  
Pascal Sanchez  
Matthias Maier

# PIERRE GAGNAIRE'S FALL SPIRIT

## SCALLOP & LANGOUSTINE

Scallops Ceviche, Mimosa Langoustines  
Jerusalem Artichokes Gelée, Celeriac & Horseradish Cream

## SURF 'N' TURF

Nebraska Prime Beef Carpaccio, Florida Clam Salad, Shaved Foie Gras  
Chestnut Soup, Razor Clams, Sautéed Mushrooms, Caramelized Hazelnuts  
Fanny Bay Oyster, Scented with Coconut Milk and Seasoned Ginger, Sapporo Foam

## ALASKA HALIBUT

Grilled Halibut, Smoked in the Cast-Iron Cocotte, Chicory Fondue, Fennel and Orange

## INTERMEZZO

Sorbet of Red Wine-Pear, Onion Cream with Roquefort  
Grated Yukon Turnip Scented with Walnut Oil

## WISCONSIN VEAL CREPINETTE

Tenderloin Crepinette, Pumpkin & Shallot Gratin and Osso-Bucco Jus  
Frito-Misto of Zucchini & Eggplant, San Daniele Ham

## GRAND DESSERT PIERRE GAGNAIRE

FIVE DESSERTS INSPIRED BY FRENCH TRADITIONAL PATISSIERIES

**Amelie**, Green Tea Opaline, Lemongrass Ganache, Glace Royale Citron

**Plums**, Caramelized Plums, Red Currant Gelée, Brandy Ice Cream

**Apple Royale**, Cinnamon Gala Apples, Green Apple-Lime Granité, Cinnamon Syrup

**Roma**, Parmesan Sable, Ginger Confit, Mascarpone Cream, Fresh Figs, Pistachios

**Biscuit Chocolate Rue Balzac**, Chocolate Glaze, Banana-Lime Coulis, Mojito Sorbet

THREE COURSE TASTING MENU 105

INCLUDING WINE PAIRING 170

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

<b>PIERRE'S SALAD</b>	16
Scented with Ayoama Dressing, Shiitake Mushrooms Seasonal Salad & Vegetables, Walnuts, Dried Figs, Shaved English Cheddar Sweet & Sour Cherry Plum Compote	
<b>ZEZETTE BROTH</b>	19
Chicken Chiffonade, Vegetable Gnocchi, Kombawa Cod Cake Bloody Mary Sorbet, Ratatouille Bavaoise	
<b>*PIERRE'S SHELLFISH DEGUSTATION</b>	34
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	
<b>SONOMA SQUAB</b>	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	
<b>TERRINE OF HUDSON FOIE GRAS</b>	39
Terrine Layered with Dates, Glenmorangie Perfumed, Ginger Bread Duck Gizzard, Red Port, Sautéed Shallots Foie Gras Velouté with Burgundy Snails, Celeriac Rémoulade	
<b>MAINE DIVER SCALLOPS</b>	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

## MAIN COURSE

### THE SEA / LA MER

#### ALASKA HALIBUT

44

Roasted Fillet Poached in "Maniguette" Butter

Garnished with Roman Salad & Daikon

Soufflé Crepe Perfumed with Madras Curry

#### NORTH SEA SOLE

47

Fillet "Meunière", Glazed with Cider Sauce

Baby Spinach, Leek Julienne, Black and White Gnocchi, Crispy Pork Belly

#### WILD MEDITERRANEAN SEA BASS

52

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

Creamy Polenta and Cep Mushrooms

#### MAINE LOBSTER

58

Sliced Tail, Poached in Brown Butter, Scented with Fresh Ginger

Green & Yellow Mango, Avocado, Black Rice Venere

Knuckles with Sautéed Onions, Sauternes Cubes Served with Lobster Bisque

# MAIN COURSE

THE EARTH / LA TERRE

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

New York Sirloin	14 oz	56
Boneless Rib Eye	14 oz	69

## IDAHO KOBE STYLE BEEF 85

New York Sirloin	14 oz
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## CALIFORNIAN MISHIMA WAGYU BEEF 98

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

## ON THE SIDE 8

TOMATO & FIG TART

EGGPLANT STILETTO

TENDER POTATO ALEXIA

PUMPKIN ICE CREAM IN TANDOORI, CHICORY SALAD, WALNUT SAUTÉED

POTATOES

GREEN SALAD

STEAMED VEGETABLES

# MAIN COURSE

THE EARTH / LA TERRE

*DEER “BELLE ROSE”	67
Roasted Loin of Deer, Sautéed Sweet Potato Hyssop & Juniper Marinated Leg, Roasted Foie Gras, Sauerkraut and Smoked Bacon Sour Red Cabbage Ice Cream, Mustard Seasoned Sausage “Strasbourg”	
*TEXAS YOUNG WILD BOAR	45
Sautéed Leg, Sauce “Poivrade” Trio of Purees Mustard & Red Currant Marmalade, Pear Sorbet with Tandoori Spices	
*IDAHO “BERKSHIRE” PORK	51
Sage Roasted Pork Chop Glazed with Tequila-Bigarade Sauce Puree Pomme-Pomme, Green Curry Perfumed	