M I ᄃ H A E L M I N A

LAS VEGAS

## MICHAEL MINA LAS VEGAS

Located in the heart of Bellagio's Conservatory and Botanical Gardens, Michael Mina Las Vegas is inspired by seaside dining along the coast of the Mediterranean. Offering the most prestine seafood selections, each dish is prepared using modern techniques and global influences with a focus on simple, elegant, and unforgettable presentations.


MANAGINGCHEF MICHAEL MINA

EXECUTIVECHEF

GENERAL MANAGER
JORGE PAGANI

SOMMELIER
KAYLA KRAUSE

VENUE CAPACITY

FULL BUYOUT
125 SEATED
200 RECEPTION

PRIVATE DINING ROOM
30 SEATED

## PRIVATEDINING

MICHAEL MINA Las Vegas offers a private dining room a beautiful venue that can accommodate up to 30 guests as a seated dinner which looks directly out to the Bellagio Conservatory and Botanical Gardens. The restaurant is also available to reserve in its entirety for special events.



Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened almost 30 operations including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, FARMTABLE CUCINA, STRIPSTEAK, PUB 1842, PIZZA \& BURGER, THE HANDLE BAR, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET, BARDOT BRASSERIE, MINA BRASSERIE, MINA'S FISH HOUSE, CAL MARE, INTERNATIONAL SMOKE, TRAILBLAZER TAVERN and THE MINA TEST KITCHEN.

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3-COURSEMENU-\$88PERPERSON
STARTER
choose two of the following
ROASTED CAULIFLOWER SOUP
ROASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT
URBAN SEED HEART OF LETTUCE
BEET, PETIT VEGETABLES, LEMON-POPPY SEED DRESSING
Supplement
AHI TUNA TARTARE* 18 per person MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL
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## ENTRÉE

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choose three of the following
PHYLLO-CRUSTED SOLE
KING CRAB BANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC
BROADBILLSWORDFISH
GRILLED PEPPERS, PRESERVED ORANGE, ALEPPO PANISSE
PRIME BEEF TENDERLOIN
SWEET POTATO CAKE, SALSIFY, BONE MARROW JUS
MARY'S CHICKEN BREAST
POLENTA, PIPERADE, HARISSA
Supplement (select one of the following)
DRY-AGED NY STRIP 15 per person
AMERICAN WAGYU RIB EYE 30 per person
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## DESSERT

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choose one of the following
LEMON MERINGUE TART
BLUEBERRY LEMONADE SORBET, BROWN BUTTER CRUMBLE
CHOCOLATE BAR
SALTED CARAMEL CREAM, COCONUT-LIME ICE CREAM
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DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

[^0] including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the rish of foodborne illness. Young children, elderly \& individuals with certain health conditions

4-COURSE MENU - \$1O8 PER PERSON

## STARTER

choose two of the following
RICOTTA GNUDI \& MAINE LOBSTER
Chanterelles, black truffle beurre blanc, puffed lobster chips
URBAN SEED HEART OF LETTUCE
BEET, PETIT VEGETABLES, LEMON-POPPY SEED DRESSING
Supplement
AHI TUNA TARTARE* 18 per person MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

MIDDLE
choose one of the following
ROASTED CAULIFLOWER SOUP
ROASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT
Supplement
MICHAEL'S LOBSTER POT PIE
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

## ENTRÉE

choose three of the following
PHYLLO-CRUSTED SOLE
KINGCRAB BANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC
MISO-MARINATED BLACK COD
EDAMAME, LOBSTER DUMPLING, TRUFFLE DASHI
BROADBILLSWORDFISH
GRILLED PEPPERS, PRESERVED ORANGE, ALEPPO PANISSE
PRIME BEEF TENDERLOIN
SWEET POTATO CAKE, SALSIFY, BONE MARROW JUS
MARY'S CHICKEN BREAST
POLENTA, PIPERADE, HARISSA
Supplement (select one of the following)
DRY-AGED NY STRIP 15 per person
AMERICAN WAGYU RIB EYE 30 per person
DESSERT
choose one of the following
LEMON MERINGUE TART
bLUEBERRY LEMONADE SORBET, BROWN BUTTER CRUMBLE
CHOCOLATE BAR
SALTED CARAMEL CREAM, COCONUT-LIME ICE CREAM
DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

4-COURSE MENU - \$138 PER PERSON
STARTER
choose two of the following
RICOTTA GNUDI \& MAINE LOBSTER
Chanterelles, black truffle beurre blanc, puffed lobster chips
URBAN SEED HEART OF LETTUCE
BEET, PETIT VEGETABLES, LEMON-POPPY SEED DRESSING
FENNEL-CURED WILD SALMON*
RED ONION LABNEH, PICKLED TOY BOX PEPPERS, SUMAC LAVASH
AHI TUNA TARTARE*
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL
MIDDLE
choose one of the following
ROASTED CAULIFLOWER SOUP
ROASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT
MICHAEL'S LOBSTER POT PIE brandied-Lobster cream, black truffle, baby vegetables

## ENTRÉE

choose three of the following
PHYLLO-CRUSTED SOLE
KING CRAB BANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC
MISO-MARINATED BLACK COD
EDAMAME, LOBSTER DUMPLING, TRUFFLE DASHI
BROADBILLSWORDFISH
GRILLED PEPPERS, PRESERVED ORANGE, ALEPPO PANISSE
PRIME BEEF TENDERLOIN
SWEET POTATO CAKE, SALSIFY, BONE MARROW JUS
MARY'S CHICKEN BREAST
POLENTA, PIPERADE, HARISSA
Supplement
AMERICAN WAGYU RIB EYE 30 per person
DESSERT
choose one of the following
LEMON MERINGUE TART
bLUEBERRY LEMONADE SORBET, BROWN BUTTER CRUMBLE
CHOCOLATE BAR SALTED CARAMEL CREAM, COCONUT-LIME ICE CREAM

EGYPTIAN-STYLE RICE PUDDING TOASTED CINNAMON ICE CREAM, WARM LOUKOUMADES

DIETARY RESTRICTIONS CAN BE ACCOMMODATED

CANAPÉ MENU

## SHELLFISH PLATTERS

60 per person


CANAPÉS
priced per piece
TRUFFLE ARANCINI| 8
BEEF TATAKI* | 7
SHRIMP LOUIE 9
CHICKPEA FALAFEL। 6


[^0]:    Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin,

