



M I C H A E L M I N A



GROUP DINING EVENT PLANNER



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Michelin Star-awarded Chef Michael Mina's eponymous AAA Four Diamond Award-winning restaurant, Michael Mina, features the finest in refined coastal cuisine. For those obsessed with flavor, freshness and precision, the finest fish are flown in on a private plane, and Michael Mina personally curates the global flavors that go into each dish. Enjoy unparalleled tableside preparation and a service team with expertise and technical knowledge that makes each guest experience special.

Working closely with best-in-class fishermen, fishmongers, local farmers and ranchers, Michael Mina sources the absolute finest in sustainably harvested ingredients. Enjoy ocean-fresh oysters and shellfish chilled to perfection in the restaurant's beautiful new raw bar. Try tempting small bites and innovative cocktails in the Michael Mina lounge. And discover exquisite seafood selections prepared with a mix of time-honored recipes and modern culinary techniques.

At Michael Mina, even the servers are trained seafood experts. Whatever your selection, they are happy to provide you with its rich history, where it comes from and how it's exquisitely prepared.

Looking for the perfect wine to pair with your meal? Michael Mina's sommelier has some fabulous suggestions. You may also enjoy a selection from Michael Mina's extensive whiskey collection.

YOUR TABLE IS WAITING.

HOURS

(First and last reservation time):
Weds - Sun | 5:00 p.m. - 9:30 p.m.

DRESS CODE:

Business casual - no shorts, ball caps or athletic wear.

LOCATION:

The Conservatory and Botanical Gardens.

DIRECTIONS:

FROM HOTEL LOBBY

With the Reception desk to your left, you will be facing the Bellagio Conservatory. Enter the Bellagio Conservatory and follow the right-hand pathway toward Michael Mina. Michael Mina will be on your left.



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ADDITIONS & RECEPTION

SHELLFISH PLATTERS

68 per person

ICE- COLD

served with classic sauces & garnishes
pacific & atlantic oysters*
maine lobster
lemongrass-poached prawns

HOT CHARCOAL- GRILLED

brushed with miso, garlic & yuzukoshō
pacific & atlantic oysters*
maine lobster
gulf prawns

SIGNATURE CAVIAR

mp per person

michael mina's caviar parfait or
traditional royal caviar service

choice of

imperial golden*
royal baika*
kaluga*

95 PER PERSON | 60 MINUTES
125 PER PERSON | 90 MINUTES

SELECTION OF FOUR

TRAY PASSED HORS D'OEUVRES

ham and manchego cheese croquette, smoked pimentón aioli
black truffle arancini, saffron aioli
michael mina's mothers fava bean falafel, mint, tahini
bacon, asparagus, gruyere tartlets
crispy cornflake crusted chicken skewer, tamarind - peanut sauce
hand cut steak tartare, crispy nori crisp
foie gras mousse on toasted brioche, seasonal garnish
tempura maitake mushroom, nori salt, yuzu kosho aioli
sweet potato latka with apple sauce, sour cream , kaluga caviar **supplement + 10 per person**
blinis with white truffle honey , smoked salmon, kaluga caviar **supplement + 10 per person**

SMALL PLATE OPTIONS

grilled marinated baby lamb chops, mint jelly
oyster rockefeller, spinach, pastis, parsley
crispy coconut - kataifi wrapped shrimp, mango, curry leaf
five spice - honey glazed crispy duck in bao bun
wagyu beef sliders, american cheese, shredded lettuce, secret sauce
grilled octopus, scallion pancake, gochujang, young ginger
maryland blue crabcakes, herbed remoulade sauce, lemon
maine lobster 'roll' on kings hawaiian bun

Stationary Platters Available Upon Request

Menu selections will be based on availability. Food & Beverage pricing is subject to change without notice. Food & Beverage prices are subject to a 19% gratuity which is nontaxable and a 3% service charge at the prevailing tax rate, currently 8.25%. Pricing can be guaranteed up to one month out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.



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SIGNATURE TASTING MENU

Menu 195 per person | Wine Pairing 125 per person

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT *

smoked salmon, creme fraîche, egg mimosa
42 supplement

TARTARE OF AHI TUNA*

mint, pine nuts, asian pear, habanero infused sesame oil

PHYLLO-CRUSTED SOLE

crab brandade, asparagus, mustard beurre blanc

MICHAEL'S LOBSTER POT PIE

brandied-lobster cream, baby vegetables

FILET MIGNON ROSSINI*

foie gras, bloomsdale spinach, sauce perigourdine

A5 WAGYU ROSSINI*

foie gras, bloomsdale spinach, sauce perigourdine
55 supplement (replaces filet mignon rossini)

FLEUR DE CACAO

dark chocolate mousse, candied cocoa nib, salted caramel ice cream

***Wine pairings curated by our sommelier**

*We kindly ask that all guests at the table enjoy the tasting menu
in order to provide the best dining experience.*

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3-COURSE MENU

125 per person

STARTER

choose one of the following

Baby Kale Salad

roasted squash, beetroot, persimmon, orchard apple vinaigrette

or

MICHAEL MINA'S AHI TUNA TARTARE

mint, pine nuts, asian pear, habanero-infused sesame oil
(supplement) 12 per person

ENTREE

choose one of the following

PHYLLO- CRUSTED SOLE

crab brandade, asparagus, mustard beurre blanc

or

PETITE FILET MIGNON

bloomsdale spinach, black truffle, potato puree, sauce bordelaise

DESSERT

CHEF'S SELECTION

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3 - COURSE STEAKHOUSE MENU

155 per person

STARTER

choose one of the following

AVOCADO & LITTLE GEM CAESAR SALAD

fried croutons, parmesan frico, boquerón

or

JUMBO LUMP BLUE CRAB CAKE

basil aioli, jalapeno, mache salad

ENTREE

choose three of the following

GRILLED MAINE SWORDFISH "PICATTA"

wilted spinach, lemon butter, caper

or

BERKSHIRE PORK CHOP

brooks cherries, creamed coachella corn

or

PEPPERCORN CRUSTED N.Y. STRIP "AU POIVRE"

crispy duck fat potatoes, sausalito watercress

cognac au poivre sauce

or

PRIME ANGUS FILET MIGNON

horseradish, whipped potatoes, seasonal vegetables

(supplement) 20 per person

DESSERT

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4-COURSE MENU

165 per person

STARTER

choose one of the following

Baby Kale Salad

roasted squash, beetroot, persimmon, orchard apple vinaigrette

or

MICHAEL MINA'S AHI TUNA TARTARE

mint, pine nuts, asian pear, habanero-infused sesame oil

MIDDLE

choose one of the following

ACQUERELLO RISOTTO AND MAINE LOBSTER

saffron, honey nut squash, 24-month parmigiano reggiano

or

MICHAEL'S LOBSTER POT PIE

brandied-lobster cream, baby vegetables
(supplement) 35 per person

BLACK TRUFFLE SUPPLEMENT

65 per person

ENTREE

choose three of the following

PHYLLO- CRUSTED SOLE

crab brandade, asparagus, mustard beurre blanc

or

MISO-GLAZED BLACK COD

aromatic vegetables, young ginger, black truffle dashi

or

PRIME NY STRIP

bloomsdale spinach, black truffle, potato puree, sauce bordelaise

or

PRIME FILET MIGNON

(supplement) 20 per person

DESSERT

CHEF'S SELECTION

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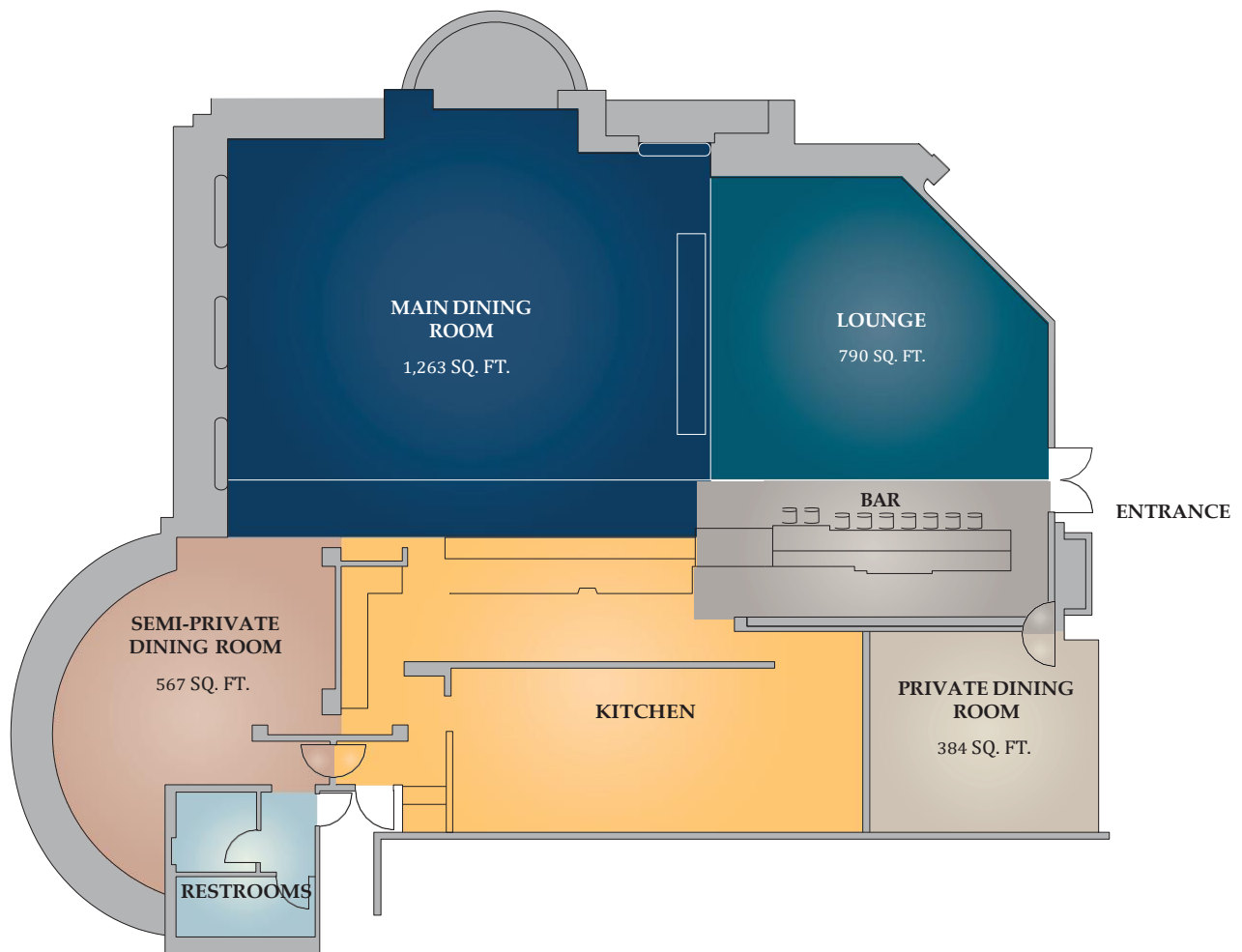
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CAPACITIES



SEATING CAPACITY

Private Room: 30 Guests
Semi-Private Room: 45 Guests
Partial Buyout: 100 Guests
Buyout: 165 Guests

STANDING CAPACITY

Buyout: 250 Guests

LOUNGE

Seated: 54 Guests
Standing: 75 Guests



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PRIVATE DINING ROOM





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ARCHITECTURE



Bar



Main Dining Room



Lounge



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BELLAGIO®

LARGE PARTY AND PRIVATE DINING:

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