



M I C H A E L M I N A



GROUP DINING EVENT PLANNER



# M I C H A E L M I N A

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 favors 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. - 9:15 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.



M I C H A E L M I N A

## RECEPTION

### SHELLFISH PLATTERS

68 per person — half order

#### 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.





M I C H A E L M I N A

## 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.*

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 foodborne 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.



M I C H A E L M I N A

## 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**

*\*DIETARY RESTRICTIONS CAN BE ACCOMMODATED.*

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 foodborne 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.



M I C H A E L M I N A

## 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

#### **CHEF'S SELECTION**

*\*DIETARY RESTRICTIONS CAN BE ACCOMMODATED.*

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 foodborne 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.



M I C H A E L M I N A

## 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**

*\*DIETARY RESTRICTIONS CAN BE ACCOMMODATED.*

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.

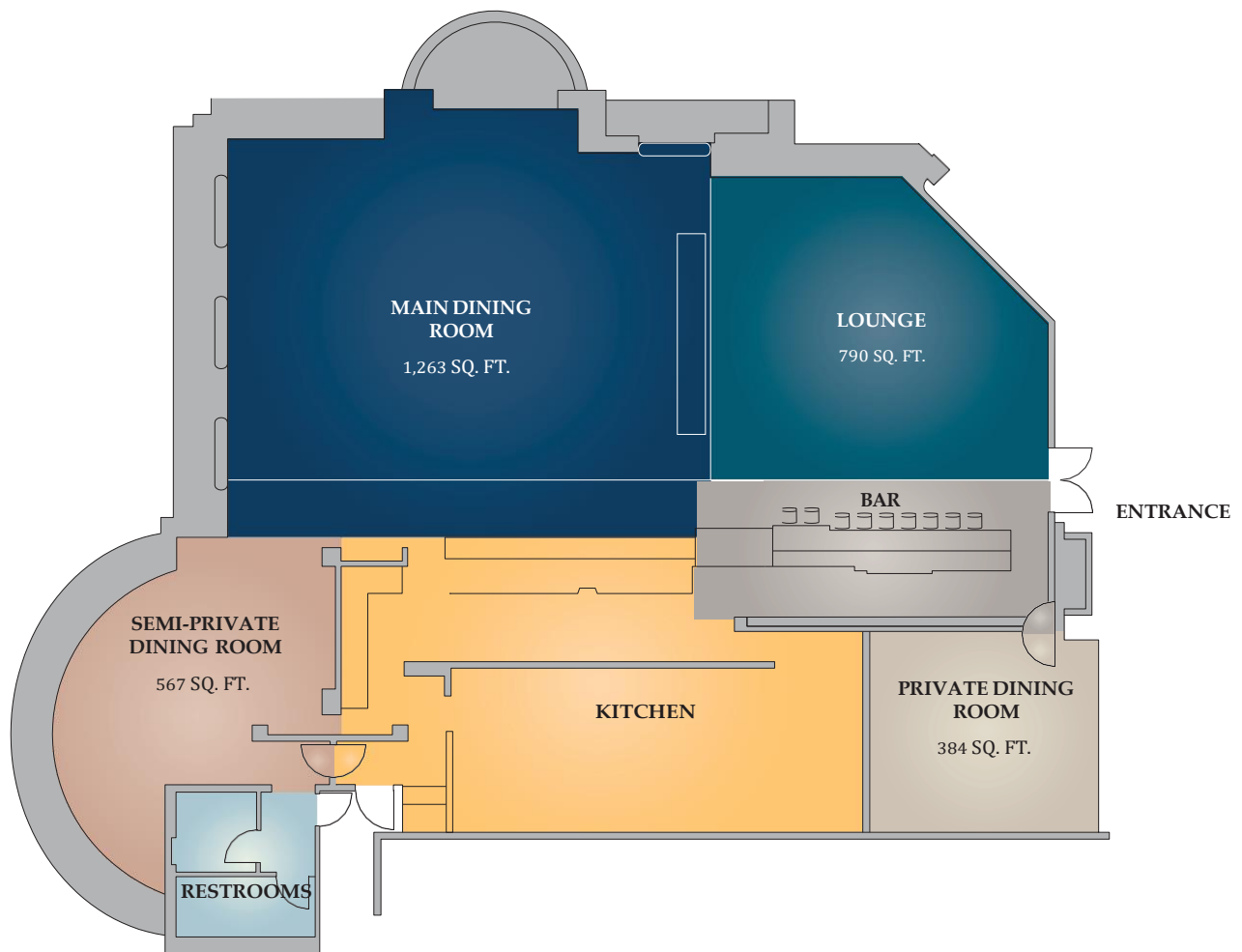
Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness.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





M I C H A E L M I N A

## 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





M I C H A E L M I N A

## PRIVATE DINING ROOM





M I C H A E L M I N A

ARCHITECTURE



Bar



Main Dining Room



Lounge





M I C H A E L M I N A







M I C H A E L M I N A



BELLAGIO®

**LARGE PARTY AND PRIVATE DINING:**

largepartyandprivateevents@bellagioresort.com | Phone: 702.693.7317 | Fax: 702.669.6188

3600 Las Vegas Boulevard South, Las Vegas, Nevada 89109