



LAS VEGAS

FIRST COURSE
JEAN-GEORGES VONGERICHTEN

SEAFOOD PLATEAU ROYALE
JG Select Caviar, Sea Urchin, Diver Scallop Tartare
Baked Kumamoto Oysters, Tuna Sushi

WINE PAIRINGS

Pavillon Blanc du Château Margaux, 2018 (Magnum)
Pavillon Blanc du Château Margaux, 2013 (Magnum)

SECOND COURSE

MICHAEL MINA

SEARED OCEAN TROUT

Foie Gras, Morel Mushroom Royal, Sauce Albufeira

WINE PAIRINGS

Pavillon Rouge du Château Margaux, 2010 (3L)
Pavillon Rouge du Château Margaux, 2000 (Magnum)

THIRD COURSE

DAVID CHANG

DUCK CRISPY RICE

Roasted Rohan Duck Breast, Confit Leg, Citrus Puree

WINE PAIRINGS

Château Margaux, 2009 (750mL)
Château Margaux, 1999 (750mL)

FOURTH COURSE

JEAN-GEORGES VONGERICHTEN

MISHIMA RANCH RIBEYE CAP

Truffled Comte Cheese Potato, Onion Jus

WINE PAIRINGS

Château Margaux, 1989 (750mL)
Château Margaux, 1982 (Magnum)

FIFTH COURSE

MICHAEL MINA

STRAWBERRY AND RHUBARB VACHERIN

Elderflower Cream

WINE PAIRING

Royal Tokaji Essencia, 2009

