

# LAS VEGAS RESTAURANT WEEK

## JUNE 5-16, 2023 DINNER MENU | \$80 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.

No substitutions or shared courses please.

#### **STARTERS**

Iceberg Wedge - bleu cheese, bacon lardons

Burrata - mint infused compressed melons, prosciutto, sherry gastrique, grilled ciabatta

Steak Tartare\* - croutons, pickled red onion, house made kettle chips

Grilled Bacon\* - Bahn Mi style, pickled vegetables, fresno pepper, crispy baguette

### **ENTREES\***

USDA Prime Dry-Aged Boneless New York Strip - 14 oz.

Filet Mignon - 10 oz., brandy peppercorn sauce

Moroccan Salmon - ras el hanout spice, chermoula, chilled cous cous salad

Chicken Roulade - Maitake mushrooms, braised leeks, brandy peppercorn sauce

## **DESSERT**

New York Style Cheesecake - graham cracker crust, raspberry sauce Chocolate Cake - chocolate mousse, ganache, Bailey's Irish Cream

Before placing your order, please inform your server if a person in your party has a food allergy. \*Items may be cooked to order. NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

