



## **RECOMMENDED RESTAURANTS**

### **FOUR SEASONS**

**VERANDA** (American) Modern American cuisine for breakfast and lunch daily and dinner Wednesday through Sunday, accompanied by a seasonal selection of handcrafted desserts. Floor-to-ceiling windows provide abundant natural light in the spacious restaurant, while a poolside terrace is ideal for outdoor dining. A weekend brunch buffet is served every Saturday and Sunday.

**PRESS** (American) Four Seasons Hotel Las Vegas' new lounge, PRESS, gives the term "meet me in the lobby" new meaning. Sophisticated yet relaxed, this indoor/outdoor space reflects the energy of Las Vegas.

### **MANDALAY BAY**

**AUREOLE** (American) New American French cuisine. Watch as the wine angels scale the famed 10,000 bottle four story wine tower to retrieve bottles upon order.

**STRIPSTEAK** (Steak) Chef Michael Mina's newest venture offers modern American fare with a focus on all natural products. Two twelve foot wood burning grills provide the opportunity to cook several different flavors of wood each night.

**RIVEA** (Italian & French) Chef Alain Ducasse menu items inspired by the delectable food markets of Provence and Italy create the carefree and vibrant nature of the Riviera, with a focus on simple, fresh plates and the best seasonal ingredients from the West Coast.

**LIBERTINE SOCIAL** (American) James Beard Award-winning Chef Shawn McClain challenges diners to free their minds from preconceived notions about bar restaurants and get ready to eat, drink and liberate at Mandalay Bay's hotspot, Libertine Social.

**KUMI** (Japanese) Chef Akira Back features a modern Japanese menu with a Korean American twist. Extraordinary ambiance of raw, natural woods, hammered steel accents and touches of red lacquer to compliment the dining experience.

**LUPO** (Italian) Chef Wolfgang Puck's Italian eatery in a piazza setting featuring Italian classics with traditional and contemporary influences. Enjoy pastas made fresh daily.

**BORDER GRILL** (Mexican) Relax on the patio overlooking the Mandalay Bay beach with warm tortilla chips, fresh guacamole, and bottomless margaritas.

**FLEUR** (French) Fleur is a classic bistro focusing on regional and seasonally-driven French cuisine. Enjoy approachable interpretations of dishes such as Beef Tartare, Niçoise Salad, Roasted Chicken, and Steak Frites.

**FOUNDATION ROOM** (American) Recapture the splendors of a sophisticated night out, from fine dining and lounge fare to bottle service; to taking in one of the live music entertainment or renowned club nights.

## **RECOMMENDED RESTAURANTS BY CUISINE**

### **STEAK**

**PRIME** (Bellagio) Award-winning Chef Jean-Georges Vongerichten challenges the definition of the traditional American steakhouse. The menu features the highest quality meats and seafood from around the world.

**STK** (Cosmopolitan) STK offers high-energy dining for the stiletto clad crowd while reinventing the traditional American steakhouse experience. Here, the bustling bar scene is the centerpiece, the menu is inspired and the atmosphere relaxed with a sexy vibe created by the in-house DJ. STK Las Vegas is a celebrity hotspot that breaks tradition with signature dishes like lil BRG's, Tuna Tartare, and the juiciest, most tender cuts of steak around.

**CRAFTSTEAK** (MGM) Chef Tom Colicchio has created a magnificent menu that features high-quality meats served in contemporary setting, focusing on simple preparation and impeccable presentation.

**CUT** (Palazzo) A Wolfgang Puck restaurant, offering a contemporary steak menu and a hip and sophisticated ambience.

**DELMONICO** (Venetian) Chef Emeril Lagasse's take on the grand American steakhouse. Delmonico Steakhouse brings back a time when lunch was an event, cocktail hour was not to be missed and dinner with friends was a celebration.

**SW STEAKHOUSE** (Wynn) Chef David Walzog's Forbes Travel Guide Four Star award-winning SW Steakhouse at Wynn offers steaks that are unparalleled in Las Vegas. While you dine on exceptional American steakhouse fare, you'll be dazzled by the nightly shows that happen on the Lake of Dreams, making SW Steakhouse a delight to all senses.

**BAZAAR MEAT** (Sahara) A groundbreaking culinary experience, Bazaar Meat by Chef José Andrés is the James Beard Award-winning chef's wild and wonderful celebration of the carnivorous, in all its forms. Enjoy nuanced, playful cuisine and cocktails for which The Bazaar by José Andrés has become known on both coasts, in a strikingly seductive setting by Philippe Starck.

**BAVETTE'S** (Park MGM) A stylish departure from a traditional steakhouse, Bavette's embraces French flair without the formality, blending fine dining with unabashed fun. Indulge in timeless steakhouse fare, including richly flavorful ribeyes, fresh seafood towers, traditional side dishes, and house made desserts.

### **AMERICAN**

**JOE'S SEAFOOD STEAK & STONE CRAB** (Caesars Forum Shops) Enjoy seafood, steaks, and stone crab in Las Vegas, NV at Joe's Seafood, Prime steak & Stone Crab restaurant - the perfect fine dining experience.

**ALEXXA'S KITCHEN + BAR – FORMERLY HEXX** (Paris) Elevated American cuisine focusing on fresh quality sourced ingredients and an extensive collection of wine, beer and craft cocktails. The contemporary and vibrant atmosphere.

## ITALIAN

**SCARPETTA** (Cosmopolitan) An earthy yet modern approach to Italian cuisine. Scarpetta serves a soulful menu of seasonally-inspired Italian fare.

**CARBONE** (Aria) Timeless Italian cuisine. This celebrated concept pays homage to the Italian-American restaurants of the mid-20th century – an era of glamour, showmanship and tableside service. The New York-inspired cuisine is influenced by that same time in history, but takes its culinary cues from the great talents and techniques of today showcasing elevated classics such as Lobster Fra Diavolo, Chicken Scarpariello, Veal Parmesan and Octopus Pizzaiolo. Advance reservations are required.

**SINATRA** (Encore) At Sinatra, the fine Italian restaurant inside Encore, star Chef Theo Schoenegger creates a culinary homage to Ol' Blue Eyes that showcases the signature flavors of Italy. The Rat Pack era lives on in this stunning setting, with sumptuous dishes and cocktails that Sinatra's posse would have loved. Menu highlights include Veal Parmigiana, Osso Bucco and Lasagna Bolognese.

**BREZZA** (Resorts World) A modern Italian restaurant featuring handmade pastas, fresh seafood & Chef Nicole Brisson's hand selected heritage breads

## SEAFOOD

**MICHAEL MINA** (Bellagio) Chef and owner Michael Mina's signature dish, Lobster Pot Pie, is as rich and decadent as the surroundings. Appreciate the warm and sophisticated ambience.

**LAKE SIDE** (Wynn) Lakeside at Wynn not only offers a distinctive menu of exceptionally fresh seafood, but also an incredible view of the spectacular Lake of Dreams. Chef David Walzog's specialties include "ocean-to-table" fresh fish caught from Hawaiian waters, an exotic variety of oven roasted lobsters and crab or prime steaks.

**ESTIATORIO MILOS** (Venetian) Costas Spiliadis features fine Las Vegas Mediterranean cuisine and has a longstanding reputation for serving the freshest, most pristine imported Mediterranean seafood daily in New York City and Montreal. This Las Vegas Greek restaurant promises to bring an authentic taste of Greece to The Strip.

## FRENCH BISTRO

**MON AMI GABI** (Paris) Managed and operated by Lettuce Entertain You- Chicago based restaurant Company, A Parisian style cafe offering upscale European dining Whether sitting in the open-air patio or tucked away inside the café, enjoy wine from the rolling wine cart along with steak frites, classic quiche Lorraine, or duck leg confit.

**BARDOT BRASSERIE** (Aria) Michael Mina embraces French cuisine in this tribute to a Parisian brasserie. Try something bold with the foie gras sausage or keep it simple with steak frites.

**BOUCHON** (Venetian) Tucked away in the Venezia Tower sits Bouchon by Thomas Keller, a chef whose institutions have won almost every award possible. Now you don't have to go to French Laundry in Yountville or Bouchon Bistro in Beverly Hills to taste his genius.

## FRENCH

**PICASSO** (Bellagio) Pablo Picasso's renowned paintings and charming ceramic pieces grace the walls of Picasso, while the tables are laid with incredible dishes from Executive Chef Julian Serrano, inspired by the regional cuisine of Spain as well as France. Guests will enjoy a delightful pre-theatre meal or a decadent degustation menu experience at this AAA and Forbes 5 Star Rated restaurant.

**GUY SAVOY** (Caesars) Restaurant Guy Savoy serves an intimate dinner experience with the highest level of personalized service and stunning Contemporary French Cuisine. At Guy Savoy, a meal is a celebration of life. Each creation is subject to the scrutiny of the eye and the senses of smell, taste and touch. Seasonal ingredients are combined to make their flavors come together in perfect harmony.

**JOËL ROBUCHON** (MGM Grand) Joël Robuchon has redefined Las Vegas fine dining and was named France's Chef of the Century by the esteemed Gault Millau restaurant guide. Coming out of retirement to open his first restaurant in the United States, Joël Robuchon caters to a sophisticated palate that features a menu of his finer specialties. Limited seating creates the intimacy one can expect from Joël Robuchon. Advanced reservations required.

**L'ATELIER DE JOEL ROBUCHON** (MGM Grand) Every meal is prepared right before your eyes. Known for its interactive ambiance, take seat at the service counter for an unobstructed view into the kitchen where award-winning dishes are sliced, diced, and sautéed to perfection.

## TRENDY VARIETY

**TAO** (Venetian) The hip bi-level restaurant specializes in a delicious mix of flavors from Hong Kong, Thailand, and Japan. Enjoy a drink in their lounge or the club after dinner.

**HARVEST** (Bellagio) By Chef Roy Ellemar, Harvest, where land meets sea, and simplicity meets sensational. We pay homage to the origin of food, with farm-fresh ingredients and naturally-raised products.

**BEAUTY & ESSEX** (Cosmopolitan) The cuisine is multi-ethnic in inspiration, casually elegant, and designed for sharing at the table among friends and family. Chef Chris Santos' eclectic menu is rooted in a bold bistro direction focusing on the reinvention of modern family style dining that is both whimsical and sophisticated. A trendy and loud dining experience.

**HAKKASAN** (MGM Grand) At the heart of the restaurant is the kitchen headed by Michelin-starred Chef Ho Chee Boon and his team of highly skilled wok and dim sum chefs. It is here Hakkasan classics are created such as Stir-fried black pepper rib-eye beef with Merlot, and Roasted silver cod with Champagne and honey.

**CATCH** (Aria) The go-to dining destination for celebrities from Los Angeles to New York City, CATCH combines epic renditions of American & Asian-influenced dishes including steaks, seafood & sushi. Guests can enjoy the CATCH Roll with crab, salmon and miso honey torched tableside, Truffle Sashimi, Wagyu on a Rock and Cantonese Lobster. An arrival experience unlike any other, the CATCH entry transports guests to an elegant urban oasis seamlessly balancing timeless elements and modern touches.

## CHINESE

**JASMINE** (Bellagio) *Intrigue is eminent inside this exquisite garden and lake-view destination. Breathe in the exotic aroma of Cantonese, Szechwan and Hunan cuisine made even more remarkable by the talented Chef, Philip Lo.*

**MOTT32** (Palazzo) *Our chefs utilize the latest in modern and innovative cooking techniques from around the world to create our dishes, which are principally Cantonese with some Beijing and Szechuan influences.*

**WING LEI** (Wynn) *A decadent twist on early French-influenced Shanghai, the dramatic decor at this elegant restaurant is as sumptuous as Chef Ming Yu's cuisine - a masterful mix of Cantonese, Shanghai and Szechuan cooking styles. The first and only Chinese restaurant in North America to be honored with the coveted Michelin Star.*

**BLOSSOM** (Aria) *Enjoy classic Chinese cuisine in a lush environment. Designed to evoke serenity, the modern elegance of Blossom combined with the exquisite culinary creations will result in an experience to be savored.*

## JAPANESE

**MIZUMI** (Wynn) *Enjoy traditional and contemporary Japanese in a relaxed elegant atmosphere with views of a calm lagoon and mesmerizing 35-foot waterfall. Indulge in the options. Specialties include wok-fried lobster with chili sauce and Szechwan beef tenderloin.*

**NOBU** (Caesars Palace and Virgin Hotel) *Nobu offers a sophisticated yet whimsical experience and features a sushi bar, exclusive private dining area and an impressive selection of dishes including Nobu's signature items such as the Black Cod Miso, Rock Shrimp Tempura and Squid "Pasta".*

**YELLOWTAIL** (Bellagio) *Chef Akira Back creates a selection of innovative dishes inspired by his global travels and experiences working with industry greats, such as Nobu Matsuhisa and Morimoto. The panoramic views of Bellagio's iconic fountain show, and the Las Vegas Strip, award guests a multi-sensory dining experience.*

**ZUMA** (Cosmopolitan) *This stylish outpost of the trendy global chain serves izakaya-style bites including imaginative sushi rolls and specialties off the robata grill. The flashy space features woods sourced from Thailand.*

**MORIMOTO** (MGM Grand) *The contemporary Japanese design of Morimoto Las Vegas combines delicate Japanese beauty and elegance, with exotic photographs by Yasumichi Morita, to create a stunning restaurant with a signature Morimoto touches.*

## **TAPAS & SMALL PLATES**

**JULIAN SERRANO** (Aria) A native of Madrid Spain, Chef Julian Serrano will stamp his creativity at Aria focusing on Spanish cuisine and wine, including shellfish, ceviche, tapas and paellas. Classic Spanish fare including tapas, paella, and seafood.

**JALEO** (Cosmopolitan) Restaurant re-imagined including the excitement and spectacle of Las Vegas. Featuring the modern elegance of small plates, charcuterie and flatbreads. There is also an extensive wine program and a hand-crafted beer list.

**LA CAVE** (Wynn) An intimate, relaxed wine and food hideaway, featuring stylish American small plates with fabulous wine flights from around the world. Enjoy a relaxing lunch on their comfortable patio, or an upbeat dinner with a dimly lit ambiance.

**LAGO BY JULIAN SERRANO** (Bellagio) A new take on social dining, Lago's small plate menu will celebrate Chef Serrano's creativity and signature flavors, and deliver a dynamic new experience. Featuring an exquisite dining room with floor-to-ceiling panoramic windows.

## **MEXICAN/ SPANISH**

**JAVIER'S** (Aria) Bringing Southern California favorite to the Las Vegas Strip, Javier's delivers a rich heritage of authentic Mexican cuisine, along with hand shaken margarita's and a high energy ambiance.

**CASA PLAYA** (Wynn) Playa puts it's own distinctive spin on authentic Mexican coastal cuisine with a sustainably sourced menu that merges creativity with tradition.

## **VINTAGE LAS VEGAS**

**MICHAEL'S** (South Point) Well renowned for over 20 years by local residents and rewarded as one of the finest restaurants in Las Vegas, Michael's offers a combination of both steak and seafood; They feature an excellent cherries jubilee.

**FERRARO'S** (4480 Paradise Rd.) Featuring a traditional Italian menu, with a 5 star diamond awarded Osso Buco. Mimmo Ferraro's offers fine Italian cuisine in an environment of excellence and style.

**HUGO'S CELLAR** (Four Queens) Located in the Four Queens Hotel Casino in downtown Las Vegas, Hugo's Cellar offers romantic and elegant dining with exquisite service in a casual setting.

**PIERO'S** (355 Convention Center Dr.) Enjoy the most exceptional Italian cuisine offered in Las Vegas at Piero's, a Five-Star restaurant well-known for being authentically Italian in an ambiance that is classically Vegas.

**GOLDEN STEER** (308 W Sahara Ave.) Since 1958, The Golden Steer is Las Vegas' most iconic and longest-running steakhouse.

*Unless otherwise noted, the attire at all restaurants is business casual.*