

Fleur de lys

MANDALAY BAY RESORT AND CASINO

Appetizers

PRIME STEAK TARTARE

Celery Red Onion Salad, Fried Quail Egg, Banyuls Vinegar

TRUFFLED ONION SOUP

Braised Duck Crêpe, Red Wine Shallot Purée, Black Truffle

BRAISED VEAL AND YUKON GOLD POTATO RAVIOLI

Sunchokes, English Peas

ROASTED ORGANIC BEETS

Fresh Goat Cheese, Poached Quail Egg, House Cured Duck

AHI TUNA TARTARE

Shaved Fennel, Ginger Ponzu, Fennel Seed Tuile

MAINE LOBSTER SALAD

Pistachio Cream, Mango Confit, Frisée

TRIO OF HUDSON VALLEY FOIE GRAS

Seared, Cappuccino, Smoked Duck Terrine

TSAR NICOULAI OSETRA CAVIAR

Prepared Tableside, Warm Parsnip Blinis

Entrees

Fish & Shellfish

CHORIZO WRAPPED SUZUKI SEA BASS

Piperade, Barley Risotto, Caramelized Chorizo Sauce

SALMON MI-CUIT

White and Green Asparagus, Whole Grain Mustard Sauce

SLOW BUTTER POACHED MAINE LOBSTER

Herb Spätzle, Wild Mushrooms, Alsatian Choucroute, Paprika

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Poultry, Game, & Braises

FREE-RANGE SONOMA VALLEY ROAST CHICKEN
Black Trumpet Mushrooms, Shallot Confit, Crispy Green Cabbage

PAN SEARED DUCK BREAST
Duck Confit, Chestnut Puree, Cippolini Onion, Ginger Gastrique

STOUT BRAISED BEEF SHORTRIBS
Root Vegetable Puree, Whole Grain Mustard, Cornichons

COLORADO RACK OF LAMB
Charred Corn Cous Cous, Mango Chutney, Carrot Curry Sauce

Kobe Beef & Prime Steaks

TRUE JAPANESE "A5" KOBE BEEF RIBEYE

SURF & TURF
Prime Filet Mignon, Butter Poached Lobster, Asparagus

18 OZ BONE IN PRIME RIB EYE STEAK
Creamed Spinach, Marble Potatoes, Red Wine and Shallot Reduction

PRIME FILET MIGNON TOPPED WITH SAUTÉED FOIE GRAS
Black Truffles and Red Wine Essence

GROUND KOBE BEEF FLEURBURGER "ROSSINI"
Sautéed Foie Gras, Black Truffles, Fingerling Fries

PRIME FILET MIGNON
Baby Spinach, Wild Mushrooms, Baby Carrots, Red Wine Reduction

\$145 Chef Keller's Signature Tasting Menu wine pairing \$80
Includes Burger Bar Cookbook by Hubert Keller

\$89 Vegetarian Tasting Menu wine pairing \$60