

## L'ATELIER

**\$100 PER PERSON**

### LA TOMATE

*en gaspacho aux croutons dorés*

Chilled Tomato Gaspacho with Croutons

### LA LANGOUSTINE

*dans une papillote croustillante au basilic*

Crispy Langoustine Fritter with Basil Pesto

### LE SAUMON

*cuit sur la peau façon « grenobloise »  
et relevé de sucs de tomate*

Scottish Salmon with Capers and Lemon

or

### LE PORC FERMIER

*la poitrine fondante au confit d'oignon doux*

Braised Pork Belly with Confit Sweet Onion

### LES FROMAGES

*de France sélectionnés par nos soins*

Selection of Imported Cheese

### LES TARTES

*de tradition*

Traditional Tarts

or

### GLACES ET SORBET

Ice Cream and Sorbet

Menu includes a red and white wine offered with dinner service.

L'ATELIER  
de Joël Robuchon

## NOBHILL TAVERN

**\$75 PER PERSON**

### APPETIZER

Choice of one:

#### Classic Caesar

Lemon Dressing, White Anchovy, Garlic Crouton

#### Celery Root Soup

Celery Branch, Toasted Walnut

#### Bay Shrimp "Louie"

Little Gems, Avocado, Egg, Tomato,  
Spicy Louie Sauce

### MAIN COURSE

Choice of one:

#### Kurobuta Pork Chop

Braised Swiss Chard, Bacon Lardons, Toasted Farro

#### Chicken and Dumplings

Roasted Cauliflower, Carrots, Broccoli, Baby Leeks

#### Atlantic Salmon

Shallot Potato Salad, Roasted Mushrooms, Mustard

### DESSERT

Choice of one:

#### Maple Crème Brûlée

#### Pecan Praline Sundae

### TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and  
domestic beer, soft drinks, and coffee service.

NOBHILL  
TAVERN  
BY MICHAEL MINA

## PEARL

**\$79 PER PERSON**

### SOUP

Choice of one:

#### Szechuan Hot and Sour Soup

#### Sweet Corn Soup

### MAIN COURSE

Includes all of the following items:

#### Surf and Turf

Wok-Fried Spiny Lobster Tail and  
Black Pepper Tenderloin of Beef

#### General Tso's Chicken

#### Garden Vegetable Fried Rice

### DESSERT

#### Raspberry Chocolate Cake

### TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and  
domestic beer, soft drinks, and coffee service.

pearl

L'ATELIER  
de Joël Robuchon

craftsteak

Diego  
MEXICAN  
CUISINE

FIAMMA  
TRATTORIA & BAR

NOBHILL  
TAVERN  
BY MICHAEL MINA

pearl

SEABLUE  
BY MICHAEL MINA

SHIBUYA

For reservations or more information,  
please call 702.891.7433 or e-mail  
groupdining@lv.mgmgrand.com.



maximumVegas. MGM GRAND  
702.891.1111 | mgmgrand.com/dining

Price does not include tax or gratuity. Offer valid through December 30, 2009.

Must mention promotion when making reservation.

Menu items subject to change based on seasonal availability.

Martinis and specialty liquors not included in package price.

# Holiday

## TASTING MENU

MGM Grand invites you to  
experience our Holiday Tasting  
Menus, available at eight of our  
award-winning restaurants  
for a special price.



maximumVegas. MGM GRAND

# CRAFTSTEAK

**\$100 PER PERSON**

Served Family Style

## APPETIZERS

- Shaved Fennel Salad
- Grilled Quail with Vincotto
- Buffalo Mozzarella Cheese with Red Pepper Caponata
- Mixed Baby Lettuce

## MAIN COURSE

- Grilled Angus Skirt Steak
- Roasted Flat Iron Steak
- Diver Sea Scallops

## SIDE DISHES

- Jerusalem Artichokes
- Yukon Gold Potato Purée
- Shiitake Mushrooms

## DESSERT

Pastry Chef's Selection

## TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and domestic beer, soft drinks, and coffee service.



# DIEGO

**\$65 PER PERSON**

Served Family Style

## STARTERS

- Chips and Salsa**  
Fire-Roasted and Handcrafted Salsa, and Fresh Corn Chips
- Taquitos**  
Braised Beef Taquitos with Crema, Onion Cilantro, Queso Fresco, Guajillo Salsa

## ENTRÉES

- Enchiladas Oaxaqueñas**  
Fresh Corn Tortillas Cooked with Tangy Red Chile Sauce, Rolled with Chicken, Poblano, and Onion, Finished with Oaxaca and Chihuahua Cheese, Diced Onion, and Cilantro

- Tacos al Carbon**  
"Roll'Em" Yourself Soft Tacos of Garlic-Lime Marinated Chicken Breast or Red Chile-Rubbed Skirt Steak

Served with Frijoles Maneados and Red Chile Rice

## DESSERT

Flan Del Dia

## TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and domestic beer, soft drinks, and coffee service.



# FIAMMA

**\$79 PER PERSON**

## ANTIPASTI

Choice of one:

- Prosciutto**  
San Daniele Prosciutto, Melon, Vincotto
- Caesar**  
Romaine Hearts, Parmigiano-Reggiano, Roasted Garlic Vinaigrette

- Gamberoni**  
Grilled Black Tiger Prawns, Strawberry Panzanella

## SECONDI

Choice of one:

- Salmon**  
Pan-Seared Salmon, Puttanesca, Grilled Asparagus

- Tagliata**  
Grilled Skirt Steak, Potato Purée, Spinach, Red Wine Reduction

- Fusilli Primavera**  
Fresh Peas, Grape Tomatoes, Roasted Eggplant, Mushrooms, Cortese Reduction

## DOLCI

Choice of one:

- Tartufo**  
Dolce di Latte Gelato, Caramelized Hazelnuts, Warm Valrhona Chocolate Sauce

- Panna Cotta**  
Mascarpone Panna Cotta, White Balsamic Honey, Dried Mission Figs, Marcona Almonds

- Sorbetti**  
Chef's Selection of Three Seasonal Flavors

## TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and domestic beer, soft drinks, and coffee service.



# SEABLUE

**\$79 PER PERSON**

## FIRST COURSE

Daily Selection of Meze

Meze is more than a style of eating; it is a culture within itself. Meze was actually created to support the custom of eating a variety of small dishes while enjoying beverages with friends.

"Create Your Own" Market Salad

## MAIN COURSE

- SEABLUE "Paella"**  
Seasonal Shellfish, Chorizo, Grilled Quail

- Wood-Fire Grilled Skewers and Side Dishes to Share**  
Marinated Chicken and Beef, Ground-Spiced Lamb

## DESSERT

- Lemon Polenta Cake**  
Crème Fraîche Sorbet, Fresh Berries

## TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and domestic beer, soft drinks, and coffee service.



# SHIBUYA

**\$95 PER PERSON**

## FIRST COURSE

Edamame  
Okinawa Salt

Kyoto Miso Soup  
Tofu, Green Onions

## SECOND COURSE

Rock Shrimp Tempura  
Spicy Aioli

## THIRD COURSE

Choice of two served family style:

Black Angus Filet of Beef  
Roasted Mushrooms, Whole Grain Mustard Ponzu

Organic Chicken Breast  
Teriyaki Sauce

Pineapple Miso Baked Atlantic Salmon  
Caramelized Pineapple

Miso Broiled Black Cod  
Miso Spinach and Pickled Ginger Shoot

Seared Ahi Tuna  
Shichimi Pepper

Served with:

Chicken Fried Rice

Sautéed Seasonal Vegetables

## DESSERT

Assorted Mochi Ice Cream and Seasonal Fruit

## TWO-HOUR PREMIUM BAR

Cocktails, house selection of wine, imported and domestic beer, soft drinks, and coffee service.

