



Aureole Las Vegas  
Mandalay Bay Resort & Casino  
3950 Las Vegas Blvd. South  
Las Vegas, NV 89119  
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## Dinner

### First Course

#### **AMERICAN WHITE STURGEON CAVIAR**

1 OZ., TRADITIONAL CONDIMENTS  
\$60 SUPPLEMENT

#### **AUREOLE CHILLED SUMMER GAZPACHO**

HAWAIIAN PINK SHRIMP AND SCALLOP CEVICHE,  
CILANTRO LIME PESTO

#### **CHARLIE'S ONION SOUP**

BEEF CONSOMMÉ WITH ONIONS, FOIE GRAS, TRUFFLES,  
GRUYÈRE CHEESE PUFF PASTRY

#### **SALAD OF BABY FIELD GREENS AND SHAVED FENNEL**

ORANGE AND BASIL VINAIGRETTE, CANDIED WALNUTS

#### **SONOMA GOAT CHEESE AND SWISS CHARD QUICHE**

SHAVED RHUBARB AND FRISEE SALAD, RHUBARB COMPOTE

#### **AHI TUNA AND CURED SALMON COMPOSITION**

AMERICAN CAVIAR AND LEMON CRÈME FRAICHE

#### **SNOW CRAB AND AVOCADO SALAD**

SPICY GUACAMOLE, EARLY GIRL TOMATO

#### **HEIRLOOM TOMATO CARPACCIO**

BABY BUFFALO MOZZARELLA, BASIL SORBET

#### **HOUSE MADE POTATO GNOCCHI AND SEARED SCALLOP**

ORGANIC LEEK FONDUE, SAUTÉED WILD PORCINI,  
CHAMPAGNE FOAM

#### **SEARED HUDSON VALLEY FOIE GRAS**

VINCENT'S DAILY INSPIRATION  
\$10 SUPPLEMENT

### Main Course

**ROASTED HAWAIIAN SWORDFISH**

ORGANIC RADICCHIO, FENNEL ORZO, CITRUS JUS

**PAN ROASTED NEW ZEALAND SNAPPER**

SUMMER SQUASH TAPENADE, GOLDEN CHANTRELLES,  
CITRUS WAFER, SHERRY INFUSED JUS

**SEARED RAINBOW TROUT FILET**

WHITE ASPARAGUS, LEEK TARTLET, CAPER PAN SAUCE

**SIMPLY GRILLED HALIBUT**

CONFIT TOMATO, ROASTED ASPARAGUS, TUSCAN OLIVE OIL

**AHI TUNA AND VEAL SHANK "SURF AND TURF"**

PUTTANESCA FLAVORS, BASIL PESTO

**VEAL LOIN WITH CRISPY SWEETBREADS**

CITRON POTATO, FRICASSEE OF GOLDEN CHANTRELLES

**ROASTED ORGANIC SONOMA CHICKEN**

TANDOORI STYLE LEG, GARBANZO BEAN CARDAMOM FRIES,  
WILTED BROCCOLI RABE

**GRILLED ANGUS RIB-EYE STEAK**

CRISP GARLIC "FIRECRACKER", BLUE CHEESE POTATO GRATIN  
\$10 SUPPLEMENT

**ROASTED RACK OF COLORADO LAMB**

SUMMER SQUASH GRATIN, STUFFED PIQUILLO PEPPER,  
OLIVE AND PRESERVED TOMATO COMPOTE  
\$10 SUPPLEMENT

**DUO OF BEEF TENDERLOIN AND FLAT IRON**

CARAMELIZED ONION SOFT POTATO CAKE,  
SPRING VEGETABLE, CABERNET REDUCTION

**Desserts**

**SALTED CARAMEL BOMBE WITH SUMMER CHERRIES**

CHERRY POMEGRANATE SORBET, CITRUS TUILE

**SEASONAL GRANITE AND SORBET**

FRESH FRUIT SALAD

**TASTING OF BANANA AND CHOCOLATE**

CARAMEL BANANA CRISP, BANANA RUM CLAFOUTIS, SESAME ICE CREAM

**PEANUT BUTTER CAKE WITH CARAMELIZED BANANAS**

TOASTED COCONUT ICE CREAM, PEANUT BUTTER MARSHMALLOW

**TIRAMISU PARFAIT WITH WARM CHOCOLATE BROWNIE**

SALTED CARAMEL ICE CREAM

**CHOCOLATE LINZER TART WITH PASSION FRUIT SEMIFREDDO**

DARK CHOCOLATE SORBET, CANDIED ORANGE

**FALLEN BITTERSWEET CHOCOLATE AND BLACKBERRY SOUFFLÉ**

BLACKBERRY CHEESECAKE ICE CREAM, WHITE CHOCOLATE FOAM

**PEAR TREE TEA INFUSED CREME BRULEE**

BLACK MISSION FIG RUGELACH

**FRESH RASPBERRIES AND STRAWBERRIES**

CINNAMON SUGAR PALMIERS

**TASTING OF CHEESE**

ARTISAN CHEESES FROM AROUND THE WORLD  
SERVED WITH RAISIN ANISE PANNETONE TOAST

**ICE CREAM OR SORBET**

SERVED WITH ACCOMPANIMENTS

\$75

FIXED PRICE

THREE COURSES

THE FULL MENU IS ALSO AVAILABLE A LA CARTE IN THE BAR/LOUNGE