

AUREOLE

M MANDALAY BAY RESORT AND CASINO

First Course

CELERAIC AND TRUFFLE VELOUTE
TENDER VEAL CHEEK PILLOW

CRISPY SWEETBREAD AND WINTER GREEN SALAD
ROASTED SHALLOT AND TRUFFLE DRESSING

MESCLUN SALAD WITH ROASTED BEETS
GRAIN MUSTARD-CIDER VINAIGRETTE, CARAMELIZED PECANS

Main Course

MONKFISH OSSO BUCO
CARROT MOUSSILINE, CHANTRELLES,
PORK BELLY STUFFED CABBAGE

DUO OF KUROBUTA PORK
BRAISED SHOULDER, PANCETTA WRAPPED TENDERLOIN,
ROASTED WINESAP APPLE, NATURAL JUS

GRILLED 14 OZ. BLACK ANGUS NY STRIP
WILTED GREENS, PARMESAN-ROSEMARY POTATO 'PONT NEUF', SAUCE AU POIVRE

Desserts

LADY GALA DONUTS WITH SALTED CARAMEL MOUSSE
APPLE PIE ICE CREAM, APPLE CONFIT

EROS TEA CREME BRULÉE
ORANGE MARMALADE LINZER COOKIE

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