

# AUREOLE

MANDALAY BAY RESORT AND CASINO

Charlie Palmer  
**Para** | **e**  
tasting | menu

## FIRST COURSE

MAINE LOBSTER AND GREEN PAPAYA SALAD  
ROASTED PINEAPPLE,  
SPICY COCONUT DRESSING

NORTH ATLANTIC FLUKE CARPACCIO  
PIÑA COLADA FROTH,  
CANDIED MACADAMIA NUTS

*Vermentino, Chateau Margui, Provence Blanc, France 2009*

## SECOND COURSE

CORIANDER CRUSTED TUNA LOIN  
CARROT-SESAME SPONGE CAKE,  
ORANGE VINAIGRETTE

PAN ROASTED DIVER SCALLOP  
BRAISED SHORT RIB, CARROT EMULSION  
BLACK TRUMPET MUSHROOMS

*Tempranillo, Iberian Remix, Central Coast, Ca. 2008*

## THIRD COURSE

PISTACHIO CRUSTED LAMB LOIN, ROASTED  
VEGETABLE TIAN, SAUTÉED PEARL POTATOES,  
NATURAL LAMB JUS

ELLSBERG RANCH LAMB SHOULDER CONFIT  
CREAMY FENNEL AND TOMATO FONDUE  
OLIVE AND BASIL LAMB JUS

*Syrah, Hauts Chassis, Crozes-Hermitage, Rhone Valley, France 2009*

## FOURTH COURSE

PEACH FRANGIPANE TART  
LEMON SABAYON

LAVENDER PEACH ICE CREAM  
SESAME BRITTLE

*Croatina/Barbera, Gelisi Antonio, Sangue di Giuda, Oltrepo Pavese, Italy 2010*

85 per person  
55 additional with wine pairing

The Parallel Tasting Menu is limited to the entire table

[mandalaybay.com](http://mandalaybay.com)