



*Creative Twists On  
Timeless Favorites*

**Amuse Bouche**  
**First Course**  
**Entrée**  
**Dessert**

*Classic Cuisine, \$95/Person\**



*Distinctive Dishes Designed  
To Escape The Ordinary*

**Amuse Bouche**  
**First Course**  
**Second Course**  
**Intermezzo**  
**Entrée**  
**Dessert**

*Elevated Cuisine, \$110/Person\**



*Ignite The Palate With  
Expertly Curated Cuisine*

**Amuse Bouche**  
**First Course**  
**Second Course**  
**Seafood**  
**Intermezzo**  
**Meat**  
*Upgrade To Domestic Wagyu  
\$15/Person*  
**Dessert**

*Haute Cuisine, \$135/Person\**

## **& More**

*Enhance Your Evening With Any Of The Following*

**Charcuterie & Artisan Cheese**  
*\$12/Person*  
**Foie Gras**  
*\$25/Person*

**Lobster Tail**  
*\$20/Person*  
**Alaskan King Crab**  
*Market Price*  
**Japanese A5 Wagyu**  
*Served Sharing Style For All To Enjoy  
\$45/Ounce*

**Champagne Greet**  
*\$10/Person*  
**Wine Pairings**  
*Starting At \$25/Person*

*\*Menus based on minimum five guests.*



**@VEGASGINGERCHEF**