



BELLAGIO

## Dégustation Menu

*Amuse-Bouche*

*White Asparagus, Scottish Smoked Salmon, New Potatoes Crusted Farm Egg,  
Osetra Caviar, Sorrel Purée, Ravigote Vinaigrette*  
OR  
*Santa Barbara Sea Urchin "Ice Cream", Ginger-Lemon Grass Gelée, Fennel Mousse*

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*Sautéed Sonoma Foie Gras, White Chocolate & Raisin Brioche,  
Roasted Rhubarb, Cardamom Streusel, Ibiscus & Champagne Gastrique*  
OR  
*Risotto in Rhythm with the Season*

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*Traditional Seafood Bouillabaisse, Fennel Confit,  
Purple Vitelottes, Shellfish Fumet, Saffron Rouille*  
OR  
*Chilean Sea Bass, Purple Artichoke, "Grenaille" Potatoes,  
Chanterelles, Tomato Confit, Verbena Sauce*

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*Honey Glazed Barbary Duck Magret, Daikon Duck Confit,  
Spiced Sweet Potato, Bing Cherry au Foie Gras, Ruby Port Sauce*  
OR  
*Bucatini Timbale, Kobe Beef Oxtail, Périgord Truffles, Daube Sauce*  
OR  
*Australian A5 "Kobe" Beef Tenderloin, Shallot Purée,  
Pommes Anna, Béarnaise Croquette, Bordelaise Sauce  
(Supplement MP)*

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*Cheese OR Pre-Dessert*

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*Dessert Fantasy*

*Mignardises & Gourmandises*

*135 Per Person*

*68 Sommelier Wine Pairing*

*88 Premium Wine Pairing*