

## “The Ultimate Aureole Experience”

The Tasting Menu is uniquely designed to offer various courses and pricing.  
Supplemental Wine Pairings are Available.

We would be pleased to create a special tasting menu based on your personal preferences.

**AUREOLE**  
LAS VEGAS

### Tasting Menu

First course

**Composition of Ahi Tuna and Snow Crab Legs**

romesco sauce, avocado marmalade

*Iberian Remix, Albariño, Edna Valley, Ca. 2009*

Second course

**Ricotta Ravioli and Smoked Salmon**

baby artichokes, sugar snap peas, lemon thyme

*Villa Maria Sauvignon Blanc Reserve, New Zealand 2009*

Third course

**Charlie’s Scallop Sandwich**

crispy potato string, american caviar beurre blanc

*Rully, Vincent Girardin, Burgundy France 2009*

Fourth course

**Wild Scottish Salmon**

spinach coulis, tiny vegetables

*Limestone, Pinot Noir, Russian River 2009*

Main course

**Togarashi Dusted Angus Beef Strip Loin**

chorizo frittata, seasonal mushrooms, natural jus

*Rioja, Artadi, Orobio Spain 2007*

Pre-Desserts

**Seasonal Tasting of Sorbet**

Dessert

**Citrus Cheesecake Tart with Strawberry Compote**

vanilla bean ice cream

*Brachetto d’ Acqui, Giacomo Bologna, Piemonte, Italy 2009*

**120 per person**

**65 supplemental wine pairing**

*All food and beverage prices are subject to 20% service charge and 8.10% sales tax.  
Our menus are subject to change. We will be in contact with you if some of the items you selected are no longer available.*

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