SPECIAL EVENTS

SPECIAL EVENTS Phone: 702.967.2511 Fax: 702.942.0004

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LOUNGE: The Cocktail Lounge is an intimate semi- private space that overlooks the Las Vegas Strip. It is perfect for a small reception. The lounge seats up to 14 guests and up to 25 guests for a standing cocktail

reception.



SALON PRIVE: The Salon Prive is a completely glass enclosed private room with the same structural elements the main dining room offers. Enjoy the fabulous view of the Las Vegas Strip and Bellagio fountains in your own private setting. The Salon seats up to 30 guests for lunch or dinner and 50 guests for a standing cocktail reception.



LEFT BANK: Private or Semi Private, the Left Bank is an elevated extension of the main dining room offering spectacular views of the Las Vegas Strip and the Bellagio Fountains. This room can accommodate 75 guests seated and 100 guests for a cocktail reception.



<u>MAIN DINING ROOM:</u> The fully glass enclosed restaurant is available for smaller groups or in its entirety for an exclusive buyout. The Eiffel Tower Restaurant offers your guests panoramic views 110 feet about the Las Vegas Strip. The main dining room can seat up to 320 guests and 500 for a standing cocktail reception.



HORS D' OEUVRES

Passed Hors D' Oeuvres

Fennel and Caraway Cheese Sticks
Kalamata Olive, La Quercia Prosciutto
Wild Mushroom Feuillantine
Petite Tartine, Ratatouille
Gougères, Cheese, Caraway
Crispy Four Cheese Beignet, Poppy Seeds
\$38.00 PER DOZEN

Baby Potato, Crème Fraîche, Caviar
Individual Shrimp Cocktail, French and American Cocktail Sauce
Marinated Chicken, Dijon Mustard
Peppercorn Filet, Béarnaise
Lamb Boulettes, Harissa Mayo
Smoked Salmon on Brioche
Lobster Salad BLT on Brioche
\$49 PER DOZEN

Sautéed Beef Medallion on Brioche \$79 PER DOZEN

Food Displays

Crudités, Creamy Herb Dressing (\$36 per dozen)
Seasonal Oysters, Lemons and Accompaniments (\$58 per dozen)
Shrimp Cocktail, French and American Cocktail Sauce (\$48 per dozen)
Grand Seafood Display – Lobster, Shrimp, Crab, Oysters, Clams (\$69 per person)
French and American Cheeses, Raisin Bread & Dried Fruit (\$15 per person)
Assorted Meats and Pate (\$29 per person)

Carving Station

Roasted Beef Tenderloin, Béarnaise & Creamy Horseradish (\$44 per person)
Roasted Lamb, Rosemary (\$64 per person)

\$175 per carving attendant

Desserts

Assorted Profiteroles – Vanilla, Chocolate or Café
Valrhona Chocolate Pot de Crème
Petite Seasonal Fruit Torte
Mini Crème Brulée
Mini Cupcakes
Vanilla, Red Velvet, Dark Chocolate, or Cinnamon Sugar
\$48 PER DOZEN

Minimum of two dozen per item. Available for private parties only. Prices are subject to 8.15% sales tax and 21% service change. All menu items are seasonal and subject to change.

LUNCH MENU

FIRST COURSE

Select One

Organic Mixed Greens, Shaved Fennel, Pear Tomatoes, Lemon Basil Vinaigrette
Half Avocado, Alaskan King Crab Meat á la Francaise + \$5
Shrimp Cocktail, French and American Cocktail Sauce
Warm Marinated Shrimp, Chiffonade of Red and White Cabbage, Herb Vinaigrette
Strudel of Mushroom & Spinach, Cave Aged Gruyere, Herb Vinaigrette
Creamy French Onion Soup, Parmesan Baguette

<u>ENTRÉE</u>

Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce
Romaine Salad, Grilled Chicken, Fresh Farmers Goat Cheese, Almonds, Sherry Walnut Vinaigrette
Duck Confit Salad Kale, Roasted Kabocha Squash, Toasted Pumpkin Seeds
French BLT, Crispy Bacon, Avocado, Lettuce and Tomato
Quinoa Mushroom Vegetarian Burger, Arugula, Gruyere, Assorted Pickled Vegetables
Eiffel Tower Classic Hamburger, Bibb Lettuce, Tomato, Onion, Pickle, Fingerling Potato Chips
Prime Beef 'M' Burger Surf á la Turf, Alaskan King Crab, Hollandaise + \$16
French Bucatini Pasta, Trumpet Royal Mushrooms, Aged Parmesan
Aged Parmesan Crusted Chicken, Roasted Fingerling Potatoes, Vegetables
Steak a la Française, Cabernet Jus, Roasted Fingerling Potatoes, Vegetables + \$6
Baked Herbed Crépes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou

DESSERT

Frozen Soufflé, Strawberry Grand Marnier, Crunchy Pistachio Warm Baked Apple Strudel, Cinnamon Ice Cream Assortment of Seasonal Sorbet Dark Chocolate Cremeux Eiffel Tower Classic Crème Brulée

\$44

DINNER MENU

FIRST COURSE

Select one

Napoleon of Alaska Crab and Avocado Smoked Salmon, Brioche, Classic Condiments ** Warm Maine Lobster, Pea Puree, Spring Vegetables, Lemon Oil Steak Tartare, Truffle Aioli, Baguette Grillé Cold Foie Gras Torchon, Duck Prosciutto Hand Harvested Sea Scallops, Roasted Parsnip, Jus de Poulet ** Sautéed New York State Foie Gras, Braised Fennel, Pink Peppercorn Aigre Doux Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams + \$69 ** \$8.00 supplement

SECOND COURSE

Select One

Roasted Baby Beets, Pistachio Granola, Pickled Kumquats Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette Non-Traditional Caesar Salad, Warm Anchovies, Garlic Vinaigrette Double Lobster Bisque, Jerusalem Artichoke, Butter Poached Lobster Creamy French Onion Soup

ENTREE Select Two

Sautéed Filet of Salmon, Braised Leeks, Pinot Noir Sauce John Dory, Beluga Lentils, Hen of the Wood Mushrooms Truffled Semi Boneless Chicken, Hand Rolled Pasta, Artichoke, Comte Cream Muscovy Duck Breast, Minnesota Wild Rice, Sauce Aigre Doux Roasted Rack of Lamb, Tomato Tart, Tarragon Jus Broiled Prime Filet Mignon, Bordelaise Sauce ** Rossini Style Filet Mignon, Foie Gras, Truffle Sauce ** Surf 'n' Turf, Broiled Prime Filet Mignon, Lobster, Lemon Butter Baked Herbed Crepes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou Winter Vegetable and Quinoa Wellington, Tomato and Heirloom Basil Coulis All entrees served with accompaniments ** \$22 supplement

DESSERT

Select One

Eiffel Tower Classic Crème Brulee Warm Baked Apple Strudel, Cinnamon Ice Cream Dark Chocolate Cremeux Chocolate Hazelnut Cake à la Parisienne Frozen Soufflé, Strawberry Grand Marnier, Crunchy Pistachio ** Composition of French Cheeses

** The Composition of French Cheeses can be added on as an additional course for \$18 per person **

TASTING MENU

Chef Joho's Tasting Menu

Warm Maine Lobster
Pea Puree, Spring Vegetables, Lemon Oil

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Roasted Baby Beets
Pistachio Granola, Pickled Kumquats

Sautéed Filet of Salmon Braised Leeks, Pinot Noir Sauce

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Broiled Prime Filet Mignon
Lemon Parsley Butter, Béarnaise, Bordelaise, Green Peppercorn

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Composition of French Cheeses Spiced Feuilletine, Honeycomb, Toasted Walnuts *

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Eiffel Tower Classic Crème Brulée

\$135 per person *\$150 per person with cheese course

Wine pairing available \$89 per person

WINE LIST

Champagne & Sparkling Wine

1019 Ayala, Brut Majeur, MV \$120

1070 Eiffel Tower Brut Reserve, Cremant de Alsace, MV \$69

1017 Nicolas Feuillatte, Cuvee Gastronomie, Brut, MV \$89

1020 Heidsieck Monopole Blue Top, Brut, MV \$130

1036 Lanson, White Label, Reims, MV \$98

1086 Nicolas Feuillatte, Brut Rosé, MV \$130

1031 Veuve Clicquot Ponsardin, Yellow Label, Brut, MV \$190

Off-Dry White Wines

2160 Pinot Grigio, Terlato. 2014 \$64

1123 Pinot Gris, Dom Emile Beyer Cuveé de l'Hostellerie, 2012 \$79

2132 Viognier, Les Petis Cailloux, 2013 \$59

Sauvignon Blanc

1555 Château de Sancerre, Loire, 2014 \$76

2106 Grgich Hills, Fume Blanc, Napa, 2013 \$89

2109 St. Supery, Napa, 2015 \$79

Chardonnay

2015 Cakebread, Napa, 2014 \$140

2018 Chamisal, Vineyards, Stainless, Central Coast (Un-oaked), 2013 \$78

1487 Dom. Gilles Noblet, La Collonge, Mâcon-Fuisse, 2013 \$89

2039 Ferrari-Carano, Sonoma, 2014 \$69

2046 Groth, Hillview Vineyard, Russian River Valley 2013 \$94

2001 Rochioli, Russian River Valley, 2012 \$120

2013 Rombauer, Carneros, 2014 \$110

Pinot Noir

4030 Elk Cove, Willamette Valley, 2013 \$89

4006 Emeritus, Hallberg Ranch, Russian River Valley, 2013 \$120

3906 Henri Darnat, La Jumalie, Bourgogne, 2012 \$92

4136 Holdridge, Russian River Valley, 2014 \$98

3722 Joseph Faiveley, Bourgogne, 2012 \$78

4123 Sanford, Santa Barbara, 2011 \$79

Merlot

3512 Ch. Croix du Rival, St. Émilion, 2010 \$120

4141 Freemark Abbey, Napa, 2013 \$94

4038 Teira, Sonoma, 2012 \$89

Cabernet Sauvignon, Bordeaux, Proprietary Blends

5502 Charles Krug, Napa, 2013 \$98

3437 Chateau Prieure Marquet, Bordeaux Superieur, 2010 \$85

5119 Conn Creek, Napa, 2013 \$120

5469 Decoy, Sonoma Coast, 2014 \$79

5216 Jordan, Alexander Valley, 2012 \$180

5390 Paraduxx by Duckhorn, Napa, 2012 \$130

5113 Robert Craig, Affinity, Napa, 2011 \$110

3517 Saint Glinglin, Grand Cru Classe, St Emilion \$98

PARTING GIFTS & FAVORS

Personalized Eiffel Tower Restaurant Poker Chips Eiffel Tower Dark or Milk Chocolate (with a hint of sea salt)	\$3 \$9.50
Eiffel Tower Express Observation Deck Tickets Eiffel Tower Restaurant Cookbook Autographed by Chef Joho with advance notice	\$33.50 \$35