



Chef Michael Mina

BARDOT
BRASSERIE

Michael Mina's story is one of over three decades of influence, passion and achievement. With accolades including James Beard Foundation "Who's Who of Food & Beverage," Gayot Restaurateur of the Year, Bon Appétit Chef of the Year, as well as the International Food and Beverage Forum's Restaurateur of the Year, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and beyond.

Mina's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi, in 2002. Under the auspices of MINA Group, he has opened over 40 virtual brands and brick-and-mortar outlets across the U.S. and Dubai. For a complete list of restaurants and more information, please visit michaelmina.net and follow Chef Michael Mina on Facebook and Instagram @ChefMichaelMina.

CLASSIC FRENCH BRASSERIE
BY CHEF MICHAEL MINA

SERVICE AVAILABILITY

Brunch

Dinner

GENERAL INFORMATION

Chef/Partner – Michael Mina

Executive Chef – Joseph Cadina

Seating Capacity

200 Total Seats

Semi-Private (Alcove) 30

Private Dining Room (St. Germain) 40

"For chefs, French cuisine is a homecoming of sorts, since much of our initial training is rooted in French technique," stated Chef Michael Mina. "With BARDOT, we're looking to pay homage to all the classics while embracing the French philosophy of 'Joie de vivre' and you'll see it in everything – from the food and drink to the atmosphere – the experience is going to be a celebration of that lifestyle."

All menus and pricing subject to change • Group Dining Department: groupdining@aria.com
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THIS IS HOW WE VEGAS

BARDOT

BRASSERIE

RESTAURANT INFO

Looking to add a little *je ne sais quoi* to your evening? Look no further than Michael Mina's BARDOT Brasserie, an intriguingly delicious place to sip a cocktail and indulge in French favorites with a modern twist.

Cozy up to the bar and let one of our mixologists transport you to the streets of Paris with one of our signature cocktails, like the "And God Created Woman" or the "Midnight In Paris." Fancy yourself a wine connoisseur? You'll feel at home with an array of New World and Old World wine from the regions of Burgundy, Bordeaux, Rhone Valley, Alsace and Loire Valley. Culinary highlights include Escargots Bardot, Prime Steak Frites and all of your French favorites. Inspired by early film noir, BARDOT's mix of low lighting and dramatic shadows sets the mood for a little bit of playful trouble. Sure, you may be dining in Vegas, but you never know where a lunch, dinner or weekend brunch at BARDOT will take you.

SIGNATURE DISHES

Heritage Chicken Rôti

Ocean Trout Amandine

Escargots Bardot

Prime Steak Tartare

Steak Frites

Beef Wellington

**May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.*

