

Picasso

by Chef Julian Serrano

MENU DÉGUSTATION

CHEF'S FEATURE

Jamón de Bellota, Iberico
Supplement
toasted brioche, fresh tomato

FIRST COURSE

Maine Lobster Salad
citrus dijon vinaigrette, caviar

SECOND COURSE

Pan Seared U-10 Day Boat Scallop
potato mousseline and jus de veau

THIRD COURSE

Sautéed Steak of "A" Foie Gras*
roasted cherry, mustard frills, toasted almonds

MAIN COURSE

(choice of one of the following)

Japanese Wagyu Filet Mignon*
supplement
symphony of vegetables

Sautéed Filet of Chilean Sea Bass
green asparagus, sauce hollandaise

Prime Petit Filet Mignon*
symphony of vegetables

A Sommelier's Wine Pairing is offered for an additional cost
Wine Pairing | Premium Wine Pairing
Caviar Available Upon Request

Picasso is open Wednesday through Sunday and special holidays 5:30 p.m. to 9:30 p.m. Call 702.693.8105 for Reservations. Business Elegant — Proper Attire Required.

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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PRIX FIXE

FIRST COURSE

Traditional Tomato and Cherry Gazpacho

with rock shrimp

or

Poached Oysters

garnished with ossetra caviar, sauce vermouth

or

Warm Quail Salad

sautéed artichokes and pine nuts

SECOND COURSE

Terrine Foie Gras

stone fruit panache, blueberry gastrique

or

Sautéed Crispy Gnocchi

alaskan king crab, nantua sauce

or

Big Eye Tuna Tartare

meyer lemon purée, garlic oil, arugula, pickled mustard seeds

MAIN COURSE

Butter Poached Maine Lobster

supplement

carrot purée, béarnaise

Sautéed Filet of Branzino

court bouillon sauce

Roasted Milk Fed Veal Chop*

rosemary potato, and au jus

Roasted Pigeon*

wild rice risotto

Sautéed Medallion of Fallow Deer*

roasted treviso, corn purée, caramelized blueberry

DESSERT

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