



Chef Jean-Georges Vongerichten

J E A N G E O R G E S S T E A K H O U S E

Chef Jean-Georges Vongerichten has commanded the limelight since he captured New York's attention at the age of 29, earning four stars from *The New York Times* with his innovative French cuisine at Lafayette. Since then, he has opened nearly two dozen restaurants around the world, from Shanghai to Bora Bora, further refining his signature, Thai-inspired French style.

His tour de force, Jean Georges, opened in the Trump International Hotel and Tower in 1997 to an outpouring of awards: four stars from *The New York Times*, a rare three stars from the *Michelin Guide*, Chef of the Year title from *Esquire* and the unprecedented award combination of Best New Restaurant and Outstanding Chef from the James Beard Foundation.

Bringing bright, modern flavors to traditional techniques represents the core of Vongerichten's culinary philosophy, paired with an insistence on the superiority of freshness. At Jean Georges Steakhouse, classic and simple cooking methods, such as grilling, braising and sous vide, draw out the essence of the world's best meat, while the fragrant nuances of globally inspired spices combine into Vongerichten's signature flair.

A MODERN STEAKHOUSE
INFUSED WITH ENERGY AND
WORLD-CLASS APPEAL

SERVICE AVAILABILITY

Dinner

GENERAL INFORMATION

Chef/Partner

Jean-Georges Vongerichten

Executive Chef – Sean Griffin

Seating Capacity

266 Total Seats

192 Dining Room Seats

65-Seat Semi-Private Area

20-Seat Private Boardroom

38-Seat Semi-Private Wine Alcove

12-Seat Private Chef's Table

"Each dish on my menu must be a perfect combination of well-loved flavors, backed by new, unexpected ones that guests will come to crave."

- Chef Jean-Georges
Vongerichten

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THIS IS HOW WE VEGAS

J E A N G E O R G E S

S T E A K H O U S E

RESTAURANT INFO

World-renowned Chef Jean-Georges Vongerichten, with his highly decorated repertoire of culinary achievements, pushes the boundaries of traditional steakhouse expectations with his decidedly contemporary rewrite, Jean Georges Steakhouse. Under his gifted guidance, the highest-quality meat and seafood from around the world are cooked to perfection with flavor-releasing techniques, then receive a signature Vongerichten jolt via unexpected sauces and side dishes. Alive with vibrant, often Asian-inspired seasonings, housemade steak sauces, mustards, rubs and flavored salts, every taste delivers undeniable satisfaction. The boldly modern space is sectioned into a high-octane lounge, elevated dining areas for maximum see-and-be-seen excitement and two private dining rooms. This masterful spin on a time-worn tradition joins beloved steakhouse touches with a chic, in-the-now experience, ideal for any occasion.

SIGNATURE DISHES

Crispy Sushi

Bacon-Wrapped Shrimp

Black Truffle and Comté Fritters

Yuzu-Miso Glazed Seabass

Soy-Glazed Short Rib

Warm Valrhona Chocolate Cake



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PRIVATE DINING

Private rooms include the 12-seat Chef's Table, which provides a unique and exclusive experience, The Boardroom, which seats 20, and The Wine Alcove, which seats 38 guests and overlooks the extensive wine collection, while another 65-seat, semi-private area on the right side of the restaurant allows for larger events.

The Wine Alcove

The Chef's Table

The Boardroom

