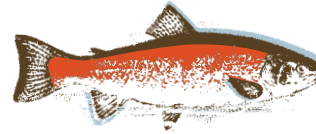


FRESH FISH, FLAVOR-ENHANCING
TECHNIQUES AND MINA'S MASTERY—
INSPIRED BY THE REGIONAL BOUNTY
OF AMERICA'S GREAT LAKES,
RIVERS AND COASTS



AMERICAN FISH

BY MICHAEL MINA



Main Dining Room

GENERAL INFORMATION

Chef/Partner

Michael Mina

Executive Chef

Sven Mede

Seating Capacity

130 main dining room seats

40 lounge seats

40 semi-private area seats

"The food that results is a study in refinement, with nuances of flavor and influences that range from Asian to modern-day campfire."

- VEGAS
"One Fish, Four Fish"



CHEF MICHAEL MINA

Michael Mina first appeared on the culinary map as Executive Chef of Aqua in San Francisco, receiving a Best Chef California title by the James Beard Foundation in 2002. Shortly after, he founded Mina Group, under whose auspices he has opened 17 restaurants, including AMERICAN FISH. In 2005, his eponymous restaurant, MICHAEL MINA, earned him a full plate of accolades, including *Bon Appétit's* Chef of the Year title and the International Food and Beverage Forum's Restaurateur of the Year award. Chef Michael Mina has also played an integral part in the development of Las Vegas as a gourmet dining destination, contributing such outstanding projects as SEABLUE and NOBHILL TAVERN at MGM Grand®, STRIPSTEAK at Mandalay Bay® and MICHAEL MINA at Bellagio®, a Michelin one-star and Mobil four-star winner.

At AMERICAN FISH, Chef Michael Mina draws from the down-to-earth backyard flavors of America for inspiration. Regional cooking techniques produce simple, uncluttered dishes not obscured by obtuse fusions or busy presentation—Michael Mina's mastery renders them beyond sublime.

PRIVATE DINING: Group Dining Department: groupdining@arialasvegas.com
Phone 702.590.8638 Fax 702.669.6374 3730 Las Vegas Boulevard South Las Vegas, Nevada 89158

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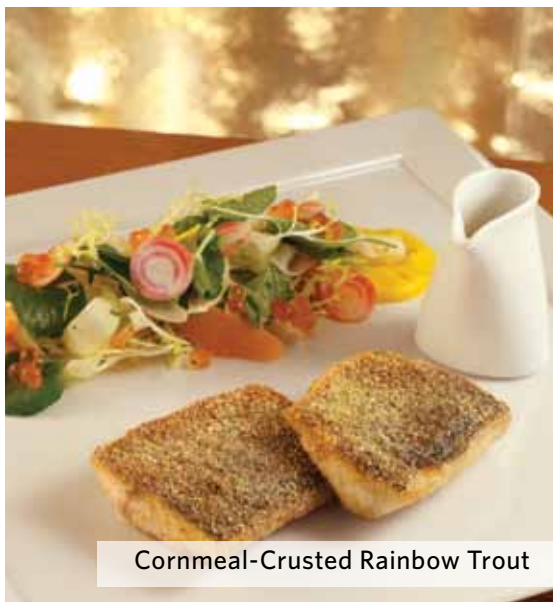
Aria
RESORT & CASINO
CITYCENTER, LAS VEGAS



New England Lobster Roll



Salt-Baked Prime Rib



Cornmeal-Crusted Rainbow Trout



AMERICAN FISH

BY MICHAEL MINA



Semi-Private Dining Room

RESTAURANT INFO

Celebrating another of America's great dining legacies is AMERICAN FISH, Michael Mina's fifth Las Vegas restaurant. Rustic cooking methods from across the country are highlighted and applied with modern finesse, creating a truly refined affair. Dishes draw on authentic regional products from the nation's great waterways and woodlands with freshness and seasonality setting the pace. Cuisine is prepared in one of four signature cooking methods: salt baking, wood grilling, cast-iron griddling, and ocean-water poaching. The décor brings a contemporary tone to the comfort and familiarity of a mountain lodge backdrop, as it evokes the spirit of the continent's great landscapes and salutes the time-honored quality of American craftsmanship. Artisan cast glass and woven copper mesh balance and enhance for a setting as contemporary as it is comfortable.

The elevated bar and lounge area is punctuated by an infinity forest of paper birch trees that stretches the full length of the room. A soothing space for relaxation, backlit seeded panels recall a slow-moving stream. Low-set banquettes are designed for comfort, some opening onto the 2nd Floor Promenade level for heightened socialization.

PRIVATE DINING

Adjacent to the lounge is a semi-private dining area, also upstairs, that features 40 seats, ideal for your special engagements. It overlooks the buzz of the main dining room with its glass-enclosed display kitchen so guests can experience exclusivity while still able to partake in the excitement all around. With casual elegance, guests can share a dining experience within this intimate environment all while delighting in group menus that honor epicurean cuisine with humble all-American roots.

SIGNATURE DISHES

Shrimp and Grits

Salt-Baked Method: Prime Rib

Wood-Grilled Method: Mustard-Marinaded Black Cod

Cast Iron-Griddled Method: Cornmeal-Crusted Rainbow Trout

Ocean Water-Poached Method: Maryland Black Bass

Valrhona Chocolate Custard



AMERICAN FISH

BY MICHAEL MINA

NEW ENGLAND \$75 PP

CHOICE OF

FARMERS MARKET GREENS
Burrata Cheese, Red Onions
Toasted Almonds

THAI BEEF CARPACCIO

Shallots, Jalapeño, Coconut

NEW ENGLAND CLAM CHOWDER

Oyster Cracker, Crispy Pork Belly

CHOICE OF

SALT-BAKED SALMON

CAST IRON-GRIDDLED SONOMA CHICKEN

WOOD-GRILLED POLENTA CAKE

ALL ENTRÉES ARE SERVED WITH
SEASONAL GARNISHES

CHOICE OF

VALRHONA CHOCOLATE CUSTARD
Red Velvet Cake, Pecans
Cocoa Nib Ice Cream

MASCARPONE CHEESE CAKE

Vanilla Crust

NANTUCKET \$85 PP

MAINE LOBSTER CORN DOGS

Whole Grain Mustard

CHOICE OF

FARMERS MARKET GREENS
Burrata Cheese, Red Onions
Toasted Almonds

THAI BEEF CARPACCIO

Shallots, Jalapeño, Coconut

NEW ENGLAND CLAM CHOWDER

Oyster Cracker, Crispy Pork Belly

CHOICE OF

SALT-BAKED SALMON

CAST IRON-GRIDDLED SONOMA CHICKEN

WOOD-GRILLED NEW YORK STEAK

ALL ENTRÉES ARE SERVED WITH
SEASONAL GARNISHES

CHOICE OF

VALRHONA CHOCOLATE CUSTARD
Red Velvet Cake, Pecans
Cocoa Nib Ice Cream

MASCARPONE CHEESE CAKE

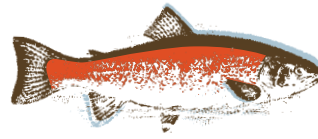
Vanilla Crust

Menu prices do not include beverages, tax or gratuity.
Menu changes based on seasonal availability of local ingredients.
Vegetarian meals can be prepared with advance notice.

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RESORT & CASINO
CITYCENTER, LAS VEGAS



AMERICAN FISH

BY MICHAEL MINA

LONG ISLAND \$100 PP

SERVED FAMILY STYLE

GRAND SHELLFISH PLATTER

Daily Selection of Chilled Lobster Crab, Shrimp, Oysters, and Clams

SERVED WITH TRADITIONAL GARNISHES

CHOICE OF

FARMERS MARKET GREENS

Burrata Cheese, Red Onions
Toasted Almonds

THAI BEEF CARPACCIO

Shallots, Jalapeño, Coconut

NEW ENGLAND CLAM CHOWDER

Oyster Cracker, Crispy Pork Belly

CHOICE OF

SALT-BAKED SALMON

CAST IRON-GRIDDLED SONOMA CHICKEN

WOOD-GRILLED FILET OF BEEF

ALL ENTRÉES ARE SERVED WITH
SEASONAL GARNISHES

SERVED FAMILY STYLE

CHEF'S SELECTION OF CHOCOLATE,
CHEESECAKES AND SEASONAL DESSERTS

CANAPÉS MENU

Choice of 3 - \$25 per half hour per person

Choice of 5 - \$35 per half hour per person

COLD CANAPÉS

OYSTERS ON THE HALF SHELL

Bloody Mary Granité

TUNA TARTARE

Green Olives, Pine Nuts

ARTISANAL CHEESE TASTING

Seasonal Garnishes

LOBSTER ROLL

Parker House Roll, Celery

YELLOWTAIL SASHIMI

Black Truffle, Shiso, Green Apple

SMOKED SALMON "BLT"

Watercress, Serrano Chips

SEARED FOIE GRAS

Asian Pear, Pecans

HOT CANAPÉS

OYSTERS ROCKEFELLER

MAINE LOBSTER CORN DOGS

Whole Grain Mustard

SEA SALT-BAKED BLUE SHRIMP

Black Olive, Artichoke

KOBE BEEF SHABU SHABU

Enoki Mushrooms, Cilantro

OCEAN WATER-POACHED SCALLOP

Squash, Saffron Vinaigrette

MARINATED BLACK COD

Lettuce Wrap

BBQ SHRIMP

Cornbread, Spinach

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RESORT & CASINO
CITYCENTER, LAS VEGAS

ARIA RESTAURANT EVENT INQUIRY FORM

Thank you for your interest in ARIA Resort & Casino Restaurants.

ARIA has assembled a collection of the world's most critically acclaimed chefs and restaurateurs, with enticing new concepts from such chefs as Jean-Georges Vongerichten, Michael Mina, Sirio Maccioni, and Julian Serrano. For the first time, Michelin three-star Chef Masayoshi Takayama brings his unrivaled mastery of Japanese cuisine to Las Vegas with BARMASA. Also new to Las Vegas, James Beard Foundation Award-winning Chef Shawn McClain introduces his innovative cuisine at Sage.

To better assist you with your group dining request, please complete the following information below.

RESTAURANT _____

DATE _____

TIME _____

EXPECTED GUEST COUNT _____

COMPANY NAME OR OCCASION _____

ON-SITE CONTACT NAME _____

CELL PHONE NUMBER _____ E-MAIL ADDRESS _____

MENU _____

WILL ALCOHOLIC BEVERAGES BE PAID FOR BY HOST? _____

ARE YOU REQUESTING PRIVATE DINING ROOM OR MAIN DINING ROOM? _____

SPECIAL REQUEST _____

ANY KNOWN GUEST ALLERGIES OR DIETARY RESTRICTIONS IN DINNER PARTY? _____

All dietary needs may be met with advance notice.

- At time of booking a 50% deposit will be taken to confirm the event.
- All parties of twelve (12) and more and/or private dining events are subject to a 20% service fee and 8.1% sales tax.
- The final guest count is due via fax or e-mail three (3) days before event. All parties will be charged the guaranteed number or actual guest count, whichever is greater.