

# J E A N G E O R G E S

## S T E A K H O U S E

A MODERN, URBAN  
STEAKHOUSE INFUSED  
WITH ENERGY AND  
WORLD-CLASS APPEAL



Boardroom



Chef's Table

### GENERAL INFORMATION

#### Chef/Partner

Jean-Georges Vongerichten

#### Executive Chef

Robert Moore

#### Seating Capacity

266 total seats

192 dining room seats

52 bar/lounge seats

20-seat boardroom

35 wine alcove seats

12-seat 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**



### CHEF JEAN-GEORGES VONGERICHTEN

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 meats, while the fragrant nuances of globally inspired spices combine into Vongerichten's signature flair.

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

Winter 2011 • Follow Us on: [Twitter](#) [Facebook](#) [YouTube](#)

**Aria**  
RESORT & CASINO  
CITYCENTER, LAS VEGAS

# J E A N G E O R G E S

## S T E A K H O U S E



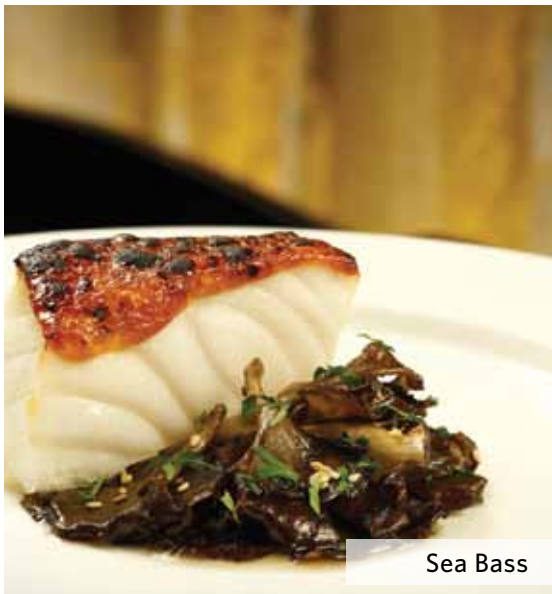
Tuna Tartare



Wine Alcove



Filet Mignon



Sea Bass

### 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 meats 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 deliver 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.

### PRIVATE DINING

Private rooms include the Boardroom, which can seat 20, and the 12-seat Chef's Table, which provides a unique and exclusive experience. In addition the Wine Alcove can seat 35 guests and overlooks the extensive wine collection while another 70-seat semi-private area on the right side of the restaurant allows for larger events.

### SIGNATURE DISHES

- Tuna Tartare
- Bacon-Wrapped Shrimp
- Black Truffle and Comte Fritters
- Grilled Foie Gras Terrine
- Seared Scallops
- Three Cheese-Crusted Organic Chicken
- Soy-Glazed Short Rib
- Broiled Bone Marrow
- Warm Chocolate Cake with Vanilla Ice Cream

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

Winter 2011 • Follow Us on: [Twitter](#) [Facebook](#) [YouTube](#)

*Aria*  
RESORT & CASINO  
CITYCENTER, LAS VEGAS

# J E A N G E O R G E S

## S T E A K H O U S E

### STEAKHOUSE MENU \$120 PP

JUMBO SHRIMP COCKTAIL  
Cocktail Sauce, Lemon



**CHOICE OF:**

CAESAR SALAD  
Parmesan, Lemon and Chili

BURRATA MOZZARELLA  
Tomatoes, Olive Oil, Balsamic Vinegar,  
Grilled Sourdough



**CHOICE OF:**

10-OZ. FILET MIGNON

12-OZ. NY STRIP

SALMON FILLET

CHICKEN BREAST

**SIDES FOR THE TABLE:**

Mashed Potatoes, Creamed Spinach,  
Grilled Asparagus with Lemon and Olive Oil



**CHOICE OF:**

WARM VALRHONA CHOCOLATE CAKE  
Vanilla Bean Ice Cream

NEW YORK CHEESECAKE  
Glazed Cherries, Sour Cherry Sorbet

### CLASSIC STEAKHOUSE MENU \$150 PP

JUMBO SHRIMP COCKTAIL  
Cocktail Sauce, Lemon



**CHOICE OF:**

CAESAR SALAD  
Parmesan, Lemon and Chili

PEAR, APPLE AND ENDIVE SALAD  
Valley Shepherd Blue Cheese

BURRATA MOZZARELLA  
Tomatoes, Olive Oil, Balsamic Vinegar,  
Grilled Sourdough



**CHOICE OF:**

10-OZ. FILET MIGNON

12-OZ. NY STRIP

18-OZ. RIB-EYE

SALMON FILLET

CHICKEN BREAST

**SIDES FOR THE TABLE:**

Mashed Potatoes, Creamed Spinach,  
Grilled Asparagus with Lemon and Olive Oil,  
Black Truffle and Comte Cheese Fritters



**CHOICE OF:**

GREEN APPLE COBBLER  
Cinnamon Ice Cream

WARM VALRHONA CHOCOLATE CAKE  
Vanilla Bean Ice Cream

NEW YORK CHEESECAKE  
Glazed Cherries, Sour Cherry Sorbet

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.

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

Winter 2011 • Follow Us on:   

  
RESORT & CASINO  
CITYCENTER, LAS VEGAS

# J E A N G E O R G E S

## S T E A K H O U S E

### SURF & TURF STEAKHOUSE MENU \$165 PP

CHILLED SEAFOOD PLATTER  
Cocktail, Mignonette and Mustard Sauces



**CHOICE OF:**

CAESAR SALAD  
Parmesan, Lemon and Chili

PEAR, APPLE AND ENDIVE SALAD  
Valley Shepherd Blue Cheese

BURRATA MOZZARELLA  
Tomatoes, Olive Oil, Balsamic Vinegar,  
Grilled Sourdough



**CHOICE OF:**

10-OZ. FILET MIGNON

12-OZ. NY STRIP

18-OZ. RIB-EYE

SALMON FILLET

CHICKEN BREAST

**SIDES FOR THE TABLE:**

Truffle Mashed Potatoes, Creamed Spinach,  
Grilled Asparagus with Lemon and Olive Oil,  
Roasted Chanterelle Mushrooms with Truffled Polenta



**CHOICE OF:**

GREEN APPLE COBBLER  
Cinnamon Ice Cream

WARM VALRHONA CHOCOLATE CAKE  
Vanilla Bean Ice Cream

NEW YORK CHEESECAKE  
Glazed Cherries, Sour Cherry Sorbet

### COCKTAIL / HORS D'OEUVRES MENU PRICE PP

Select three items to be passed for a half hour / \$30  
Select five items to be passed for one hour / \$55  
Select seven items to be passed for two hours / \$95  
Select nine items to be passed for two hours / \$105

SELECTION OF EAST AND WEST COAST OYSTERS

STEAK TARTARE ON TOAST

JUMBO SHRIMP COCKTAIL

RICE CRACKER-CRUSTED TUNA  
Sriracha Emulsion

BACON-WRAPPED SHRIMP  
Papaya Mustard, Cilantro

TUNA TARTARE  
Avocado, Puffed Rice, Soy-Ginger Dressing

CRISPY SHRIMP COCKTAIL  
Wasabi Cocktail Sauce

PEEKYTOE CRAB CAKE  
Avocado, Grapefruit, Ginger

TEMPURA CALAMARI  
Pea Shoots and Chili Dip

CREAM OF TOMATO SOUP  
Aged Cheddar Crouton

CHARRED CHILI-RUBBED BEEF SKEWERS  
Thai Basil Dipping Sauce

GRILLED PRIME NY STRIP STEAK  
J&G Steak Sauce

BLACK TRUFFLE AND COMTE CHEESE FRITTERS

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.

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

Winter 2011 • Follow Us on:   

  
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.