

TASTE OF  MENU

Served Wednesday through Saturday before 7:00 pm

Choice of:

Maine Sea Scallops

White and Green Asparagus, Organic Polenta and Sweet Sausage

Black Truffle Risotto

Crispy Chicken, Wild Mushrooms and Roasted Chicken Jus

Choice of:

Roasted Tenderloin of Beef

Gratin Yukon Potatoes, Sweet Onions and Bordelaise Sauce

Hawaiian Onaga

Taro Puree, Young Coconut, Nori-Radish Salad and Carrot-Ginger Sauce

Choice of:

Vanilla Citrus Parfait

Toasted Marshmallow Cream and Campari Sorbet

Crunchy Chocolate Caramel Bombe

\$95 per person

Price does not include tax and gratuity.





TASTE OF WYNN MENU

Served Sunday through Thursday from 5:30 pm to 10:00 pm
Friday and Saturday from 5:30 pm to 7:00 pm

Choice of:

Insalata Di Campo

Arugula, raddichio, frisee, Belgian endive, red wine vinaigrette

Seppia Di Chioggia

Charcoal grilled Mediterranean cuttlefish, salmoriglio

Ravioli Di Ricotta Con Asparagi

Sheep's milk ricotta ravioli with asparagus

Risotto Ai Frutti Di Mare

Risotto with clams, scallops, shrimp, calamari

Maccheroni Alla Chitarra Con Pomodoro E Basilico

Hand-rolled thick spaghetti, tomato-basil

Choice of:

Pollo Alla Ligure

Roast chicken with artichokes, asparagus, porcini, taggiasca olives, basil

Medaglione Di Manzo Al Barbera

Seared medallion of beef, Barbera wine sauce, potato puree, rapini

Brodetto Di Pesce All'Abruzzese

Abruzzi style seafood stew, clams, shrimp, scallops, calamari

Pescato Del Giorno Con Carciofi E Origano

Oven baked imported Mediterranean fish with artichokes and oregano

Choice of:

Torta Ligure Al Limone, Gelato Al Rosmarino E Balsamico

Ligurian lemon cake, rosemary gelato, sweet balsamic syrup

Sformato Di Cioccolato Al Latte, Crema Di Mascarpone, Gelato Al Caffè'

Milk chocolate mousse, mascarpone cream, Illy caffè espresso gelato

\$75 per person

Price does not include tax and gratuity.



TASTE OF  MENU

Served Wednesday and Thursday from 5:30 pm to 10:00 pm
Friday and Saturday from 5:30 pm to 7:00 pm

Choice of:

Seared Sea Scallop

Spaghetti squash carbonara, sage, spiced walnuts

Chopped Salad

Braised bacon, green goddess dressing

Sweet Corn Chowder

Aromatic vegetables

Choice of:

Blackened Salmon Filet

Wilted spinach, roasted tomatoes, lemon beurre blanc

Apple Cider Brined Pork Chop

Root vegetable mélange, herb jus

Braised Short Rib

Roasted onions, garlic, shiitake mushrooms

Choice of:

Vanilla Cheesecake

Strawberry compote

All-American Chocolate Cake

\$48 per person

Price does not include tax and gratuity.

THE COUNTRY CLUB™
A NEW AMERICAN STEAKHOUSE

TASTE OF  MENU

Served nightly from 5:30 pm to 7:00 pm

Choice of:

Warm Frisée Salad

Roasted mushrooms, poached egg

Artichoke Velouté

Brioche crouton, basil oil

DB's Caesar Salad

Hearts of romaine, avocado, Parmesan

Country Pâté

Homemade pickles, farmer's bread

Choice of:

Moules Frites

Steamed mussels, bacon, crème fraîche

Scottish Salmon

Asparagus, meyer lemon, brown butter

Steak Frites

8 oz. sirloin, onion compote, french fries

Roasted Chicken

Young vegetables, pommes purée, young carrots

Choice of:

Warm Seasonal Fruit Clafoutis

Vanilla ice cream

Chocolate Hazelnut Fondant

Nougatine crunch, coffee ice cream

Chef's Selection of Ice Cream and Sorbets

\$36

two courses per person

\$42

three courses per person

Price does not include tax and gratuity.



DANIEL
BOULUD
BRASSERIE

TASTE OF  MENU

Served Sunday through Thursday from 5:30 pm to 10:00 pm
Friday and Saturday from 5:30 pm to 7:00 pm

Edamame



Choice of:

Yellowtail Jalapeño Chile Salsa

Jalapeno chile, tomatoes, cilantro, spicy ponzu sauce

Okada Tiger Sushi Roll

Shrimp tempura, spicy tuna sushi roll

Beef Carpaccio

Quail egg, pickled vegetables, caper berries

Choice of:

Shrimp & Vegetable Tempura

Chicken Teriyaki with Seasonal Baby Vegetables

Grilled Sake-Soy Chilean Sea Bass

Cilantro leaves, crispy baby anchovy, wasabi-cucumber salsa



Yuzu-Strawberry Sorbet with Sesame Tuile

\$59

per person

Price does not include tax and gratuity.



O K A D A

TASTE OF  MENU

Served nightly starting at 5:00 pm

Choice of:

Caesar Salad

Parmesan pepper lavosh

Mac 'n Cheese "Bites"

Truffle dipping sauce

Roasted Tomato Bisque

Basil oil

Choice of:

Trenne

Prosciutto, Parmesan truffle cream, peas

Cedar Roasted Salmon

Braised endive & fennel

8 oz. Petit Filet Mignon

Society steak sauce

Warm Donut "Bites"

-For the Table-

Chocolate & caramel dipping sauces

\$38 per person

Price does not include tax and gratuity.

SOCIETY
café ENCORE

TASTE OF  MENU

Served Sunday through Thursday from 5:00 pm to 7:00 pm & 9:30 pm to 10:30 pm

Choice of:

Margherita Pizza

'Bel Paese' cheese, tomato and basil

Ciabatta Bruschetta

Tomato and basil

Crispy Mozzarella

Melted bufala mozzarella fritters with caper-anchovy dip and tomato sauce

Caesar Salad

Creamy garlic dressing, sliced Parmigiano cheese, ciabatta croutons

Choice of:

Bucatini 'Amatriciana'

Pancetta, tomato sauce with Pecorino Romano, roasted onions

Seared Sea Scallops

Saute of zucchini, oven-dried tomatoes, basil butter sauce

Pappardelle Alla Bolognese

Wide ribbon pasta with red wine meat sauce and Parmigiano cheese

Roasted Chicken Breast

Braised artichokes, baked tomatoes and capers in white wine sauce

Choice of:

Tiramisu

Traditional Marsala mascarpone cream layered with espresso soaked lady fingers and chocolate

Chocolate Toffee Cake

Toffee crunch with cappuccino mousse and decadent chocolate cake

\$45 per person

Price does not include tax and gratuity.

STRATTA

TASTE OF  MENU

Served nightly from 5:30 pm to 7:00 pm

Choice of:

SWITCH Caesar

Hearts of romaine, ficelle croutons, Parmesan shavings

Lobster Bisque

Tarragon, sherry wine

Choice of:

Roasted Organic Free Range Chicken

Black truffles, artichoke, garlic confit

Roasted Flat Iron Steak Au Poivre

Shallot marmalade, bordelaise sauce, whipped potatoes

Choice of:

Milk Chocolate Crunch Bar

Toasted hazelnut feuillantine, devil's food cake

Vanilla Bean Crème Brûlée

Almond biscotti

\$59 per person

Price does not include tax and gratuity.

SWITCH

TASTE OF  MENU

Served nightly from 5:00 pm

Choice of:

Miso Soup

Red miso with seaweed, tofu, scallions

Tom Yum Goong Soup

Hot, sour and spicy prawn soup, shimeji mushrooms

Som Tum Papaya Salad

Young green papaya, peanuts, green beans and yum dressing

Choice of:

Wazuzu Pineapple Fried Rice

Thai Jasmine rice, roast duck, Chinese sausage, shrimp, pineapple

Teriyaki Beef Bowl

Thinly sliced fillet tips, ginger-teriyaki glaze, seasonal vegetables

Crunch Roll

Panko crusted shrimp, masago aioli, cucumber and avocado,
Japanese rice pearls

Choice of Housemade

Mango sorbet

Passion fruit sorbet

Coconut crunch ice cream

\$29 per person

Price does not include tax and gratuity.



TASTE OF  MENU

Served nightly from 5:30 pm to 7:00 pm

**CHEF RICHARD'S
IMPERIAL PEKING DUCK TASTING**

Table Carved Peking Duck 片皮鴨
Wrapped with handmade pancakes, cucumber,
scallion and Hoisin sauce



Peking Duck Salad 北京鴨沙律
Mesclun lettuce, almonds, orange truffle vinaigrette



Wild Duck Soup 鴨絲羹
Asian vegetables



Wok-Fried Duck 大蒜露荀炒鴨脯
Asparagus, garlic black bean sauce

Pan-Seared Duck Noodles 鴨絲煎麵
Chinese broccoli, crispy noodles



Chef's Dessert Selection 精選甜品

\$69 per person

Price does not include tax and gratuity.

坊利永

W I N G L E I