



Chef Michael Mina

BARDOT BRASSERIE

Michael Mina's story is one of two decades of influence, passion and achievement. With the opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Mina was once again in the kitchen at the same location (formerly AQUA) and city where he first established his reputation 20 years ago. The *San Francisco Chronicle* three and a half star-winner MICHAEL MINA marked the newest phase and ultimate expression in the career of the James Beard Award-winning chef.

Named Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, *Bon Appétit* Chef of the Year 2005, *San Francisco Magazine's* Chef of the Year 2005, as well as Restaurateur of the Year 2005 by the International Food and Beverage Forum, Mina continues to dazzle the culinary world with bold dining concepts.

Mina's culinary and business vision led to the founding of his company, Mina Group, with partner Andre Agassi, in 2002. Under the auspices of Mina Group, he has opened 40 concept restaurants and a lounge concept. In Las Vegas, his restaurants include BARDOT Brasserie, STRIPSTEAK, MICHAEL MINA Bellagio and International Smoke.

CLASSIC FRENCH BRASSERIE
BY CHEF MICHAEL MINA

GENERAL INFORMATION

Chef/Partner
Michael Mina

Seating Capacity
120 Total Seats
24-Seat Private Dining Area

"For chefs, French cuisine is a homecoming of sorts, since much of our initial training is rooted in French technique," stated Chef Michael Mina. "With BARDOT, we're looking to pay homage to all the classics while embracing the French philosophy of 'Joie de vivre' and you'll see it in everything — from the food and drink to the atmosphere — the experience is going to be a celebration of that lifestyle."

BARDOT

BRASSERIE

RESTAURANT INFO

Looking to add a little je ne sais quoi to your evening? Look no further than Michael Mina's BARDOT Brasserie, an intriguingly delicious place to sip a cocktail and indulge in French favorites with a modern twist.

Cozy up to the bar and let one of our mixologists transport you to the streets of Paris with one of our signature cocktails, like the "And God Created Woman" or the "Midnight In Paris." Fancy yourself a wine connoisseur? You'll feel at home with an array of New World and Old World wine from the regions of Burgundy, Bordeaux, Rhone Valley, Alsac and Loire Valley. Culinary highlights include Foie Gras Parfait, Escargots Bardot, Prime Steak Frites and all of your French favorites. Inspired by early film noir, BARDOT's mix of low lighting and dramatic shadows sets the mood for a little bit of playful trouble. Sure you may be dining in Vegas, but you never know where a lunch, dinner or weekend brunch at BARDOT will take you.

SIGNATURE DISHES

Heritage Chicken Roti

Foie Gras Parfait

Prime Steak Tartare

Steak Frites

Beef Wellington



BARDOT

BRASSERIE

NOTRE DAME BRUNCH \$47 PER PERSON

FIRST COURSE

FAMILY STYLE

MARKET FRUIT PLATE

Crème Fraîche, Buckwheat Honey, Vanilla Bean,
Orange Blossom Water

LA BOULANGERIE

Pain au Raisin, Chocolate Croissant, Canelé, Kouign-Amann

SALADE BARDOT

Gem Lettuce, Fines Herbes, Shaved Radishes,
Dijon Vinaigrette

MAIN COURSE

FAMILY STYLE

KING CRAB & ENDIVE CAESAR

Alaskan King Crab, Belgian Endive, Parmigiano Reggiano,
Caper Aioli, Herbed Breadcrumbs

FRENCH TOAST

Brioche French Toast, Vanilla Mascarpone,
Almond Brittle, Orgeat Syrup

CROQUE MADAME*

House Ham & Brie on Toasted Brioche, Sunny Side Up Egg,
Sauce Mornay with Hash Browns or Green Salad

FRENCH OMELETTE*

Fines Herbes, Gruyère Cheese, Hash Browns, Salade Verte

DESSERT

FAMILY STYLE

CHOCOLATE MACARON

French Chocolate Cookie, Hazelnut & Dark Chocolate Mousse,
Grand Marnier

ESPRESSO CRÈME BRÛLÉE

Espresso Custard, Caramelized Sugar

Rosé & Mimosa

Bottomless for two hours - \$30 per person

Veuve Clicquot - \$90 per person

CHAMPS ÉLYSÉE BRUNCH \$58 PER PERSON

FOR THE TABLE

LA BOULANGERIE

Pain au Raisin, Chocolate Croissant, Canelé, Kouign-Amann

FIRST COURSE

FAMILY STYLE

MARKET FRUIT PLATE

Crème Fraîche, Buckwheat Honey, Vanilla Bean,
Orange Blossom Water

CHARCUTERIE BOARD

Housemade Pâté, Pork Rillettes, Saucisson Sec, Bayonne Ham

SALADE BARDOT

Gem Lettuce, Fines Herbs, Shaved Radishes,
Dijon Vinaigrette

MAIN COURSE

FAMILY STYLE

LOBSTER SCRAMBLE*

Maine Lobster, Organic Eggs, Wild Mushrooms, Raclette Cheese

FRENCH TOAST

Brioche French Toast, Vanilla Mascarpone, Almond Brittle,
Orgeat Syrup

BARDOT STEAK & EGGS*

Prime "Manhattan Cut" New York, Soft-Scrambled Eggs,
Hash Browns, Sauce Verte

TRUFFLE OMELETTE

Périgord Truffle Duxelles, Gruyère Cheese, Hash Browns,
Salad Verte

DESSERT

FAMILY STYLE

CHOCOLATE MACARON

French Chocolate Cookie, Hazelnut & Dark Chocolate Mousse,
Grand Marnier

ESPRESSO CRÈME BRÛLÉE

Espresso Custard, Caramelized Sugar

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

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

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BARDOT

BRASSERIE

BORDEAUX \$78 PER PERSON

FIRST COURSE

(Choice Of)

ONION SOUP GRATINÉE

Classic Beef Broth, Baguette Crostini, Cave-Aged Gruyère

SALADE BARDOT

Gem Lettuce, Fines Herbes, Shaved Radishes,
Dijon Vinaigrette

MAIN COURSE

(Choice Of)

SEARED KING SALMON*

Beluga Lentils, Smoked Tomato Vinaigrette

PAN-ROASTED JIDORI CHICKEN BREAST

Green Beans, Sauce Vin Jaune, Mushroom Bread Pudding

PARISIAN GNOCCHI

Seasonal Garnitures

DESSERT

(Choice Of)

ESPRESSO CRÈME BRÛLÉE

Espresso Custard, Caramelized Sugar

CHOCOLATE MACARON

French Chocolate Cookie, Hazelnut & Dark Chocolate Mousse,
Grand Marnier

BURGUNDY \$87 PER PERSON

FAMILY STYLE

PRIME STEAK TARTARE*

Sauce Verte, Egg Yolk, Gaufrette Potatoes

SALADE BARDOT

Gem Lettuce, Fines Herbes, Shaved Radishes,
Dijon Vinaigrette

FOIE GRAS PARFAIT

Ruby Port Gelée, Housemade Brioche

MAIN COURSE

(Choice Of)

SEARED KING SALMON*

Beluga Lentils, Smoked Tomato Vinaigrette

PAN-ROASTED JIDORI CHICKEN BREAST

Green Beans, Sauce Vin Jaune, Mushroom Bread Pudding

WOOD-GRILLED PRIME STEAK

Flat Iron, Au Poivre, French Fries

Optional Steak Frites Enhancements:

Maine Lobster Tail \$29

King Crab \$29

FAMILY-STYLE SIDE DISHES:

Macaroni & Mimolette Gratinée, Béchamel

Blistered Green Beans, Lemon Butter, Almonds

DESSERT

(Choice Of)

ESPRESSO CRÈME BRÛLÉE

Espresso Custard, Caramelized Sugar

CHOCOLATE MACARON

French Chocolate Cookie, Hazelnut & Dark Chocolate Mousse,
Grand Marnier

VANILLA MILLE-FEUILLE

Puff Pastry, Vanilla Crème Pâtissière

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BARDOT

BRASSERIE

CHAMPAGNE \$105 PER PERSON

FIRST COURSE

Family Style

CHARCUTERIE BOARD

Housemade Pâté, Heritage Pork Rillettes, Bayonne Ham, French Salami

KING CRAB & ENDIVE CAESAR

Alaskan King Crab, Belgian Endive, Parmigiano Reggiano,
Caper Aioli, Herbed Breadcrumbs

SECOND COURSE

(Choice Of)

ONION SOUP GRATINÉE

ROASTED BEET SALAD

Caramelized Spanish Goat Cheese, Roasted Beets,
Hazelnuts, Cassis Vinaigrette

PRIME STEAK TARTARE*

Sauce Verte, Egg Yolk, Gaufrette Potatoes

SHRIMP COCKTAIL

MAIN COURSE

(Choice Of)

LOUP DE MER

Roasted Mediterranean Sea Bass, Fennel, Fingerling Potatoes

PAN-ROASTED JIDORI CHICKEN BREAST

Green Beans, Sauce Vin Jaune

FILET MIGNON AU POIVRE*

USDA Prime, Peppercorn Sauce, Hand-Cut French Fries

Optional Steak Frites Enhancements:

Maine Lobster Tail \$29

King Crab Oscar \$29

FAMILY-STYLE SIDE DISHES:

Macaroni & Mimosette Gratinée, Béchamel

Blistered Green Beans, Lemon Butter, Almonds

DESSERT TRIO

ESPRESSO CRÈME BRÛLÉE

CHOCOLATE & HAZELNUT MACARON

VANILLA MILLE-FEUILLE

ADDITIONS

HORS D'OEUVRES

Family Style

CHARCUTERIE BOARD (\$9 Per Person)

Housemade Pâté, Heritage Pork Rillettes, Bayonne Ham, French Salami

CHEESE PLATTER (\$9 Per Person)

Chef's Selection

CHARCUTERIE AND CHEESE (\$15 Per Person)

SHELLFISH PLATTER (\$19 Per Person)

Market Oysters, King Crab, Shrimp, Maine Lobster

CANAPÉS

Pick Three (\$25 Per Person/Half Hour)

Pick Five (\$35 Per Person/Half Hour)

KING CRAB & ENDIVE CAESAR

Alaskan King Crab, Belgian Endive, Parmigiano Reggiano,
Caper Aioli, Herbed Breadcrumbs

ROASTED BEETS

Goat Cheese, Cassis Gastrique

CROQUE MONSIEUR

Cheese Fondue, Béchamel

SMOKED SALMON

Brioche, Chive Mascarpone

STEAK TARTARE*

Sauce Verte, Organic Egg, Toasted Country Bread

STEAK TARTINE

Grilled Flat Iron, Blue Cheese, Arugula

SHRIMP COCKTAIL

(\$5 Supplement)

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BARDOT

BRASSERIE

CHAMPAGNE, BEER & WINE PACKAGE

(WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE, **NO SHOTS**)

PRICE PER PERSON: \$30 FIRST HOUR, \$20 SECOND HOUR

PREMIUM LIQUOR PACKAGE

(PREMIUM BRAND SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE, **NO SHOTS**)

PRICE PER PERSON: \$35 FIRST HOUR, \$25 SECOND HOUR

ULTRA-PREMIUM LIQUOR PACKAGE

(ULTRA-PREMIUM BRAND SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE, **NO SHOTS**)

PRICE PER PERSON: \$40 FIRST HOUR, \$30 SECOND HOUR

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