



L'ATELIER  
de Joël Robuchon

*Twist by Pierre Gagnaire at Waldorf Astoria Las Vegas joins forces with L'Atelier de Joel Robuchon at MGM Grand for A Groundbreaking Culinary Event. Collaborative, five-course tasting menu showcases the complex styles of two culinary icons, Chef Pierre Gagnaire & the late Chef Joel Robuchon. The dinner will mark the first time restaurants by Gagnaire and the late Robuchon, both Three Michelin Star chefs acclaimed worldwide for their iconic takes on modern French cuisine, have ever collaborated. Guests will be taken on a culinary journey of duos, in which each course will highlight each chef's artful interpretation of a single protein. Perched on the 23rd floor of the luxury, Waldorf Astoria Las Vegas, Twist by Pierre Gagnaire is lauded for its striking views of the glittering Las Vegas Strip.*

*Amuse Bouche + Five Course Menu for 350. per person  
Wine Package available for 150. per person  
8.25% tax and 18% gratuity is additional*

*"Cuisine does not measure itself in terms of tradition or modernity. One must read in it the tenderness of the chef"*

Chef Propriétaire  
Chef de Cuisine  
Directeur du Restaurant  
Executive Chef of L'Atelier

Pierre Gagnaire  
John Miranda  
Christopher Zadie  
Jimmy Lisnard

# *Twist by Pierre Gagnaire & L'Atelier de Joel Robuchon Collaboration Dinner*

THURSDAY, JUNE 27, 2019

## **L'AMUSE-BOUCHE**

Foie Gras Parfait with  
Port Wine Reduction  
and Parmesan Emulsion.

*Chef Joel Robuchon*

*1st course*

## **LE CAVIAR**

Green Asparagus with  
Oscietra Caviar and Mimosa Salad.

*Chef Joel Robuchon*

*2nd course*

## **LA LANGOUSTINE**

Crispy Langoustine Fritter  
with Basil Pesto.

*Chef Joel Robuchon*

*3rd course*

## **LE BAR**

Pan-fried Sea Bass with  
Lemongrass Foam  
and Stewed Baby Leeks.

*Chef Joel Robuchon*

*Main Entrée*

## **LA CAILLE\***

Caramelized Quail filled  
with Foie Gras served  
with Potato Purée

*Chef Joel Robuchon*

*Dessert*

## **LE GRAIN DE CAFE**

Grain Coffee and Baileys Fondant on Sable Cookie  
with Organic Dark Andoa Cocoa.

*Chef Joel Robuchon*

## **ON THE TABLE**

Sacristain spiced with Paprika.

Peigne of Shrimp Juice.

Celery, Semi-salted Anchovy.

Gin Tonic Jelly.

Bouchée Ricotta Cheese, Tomato, Olive.

*Chef Pierre Gagnaire*

*1st course*

## **LE CAVIAR\***

Tartare of Beef, Smoked Herring, Thick Cream,  
Caviar Quenelle, Egg Mimosa.

Granita Vodka, Cucumber. Waffle with Seaweeds.

*Chef Pierre Gagnaire*

*2nd course*

## **LA LANGOUSTINE**

Large Dublin Bay Prawn Terre de Sienne, Avocado Taô,  
Fresh Soya Bean Sprouts and Green Apple.

*Chef Pierre Gagnaire*

*3rd course*

## **LE BAR**

Bass Steak Grilled and Poached with Olive Oil.

Fregola Pasta, Cuttlefish and Sweet Onions  
flavored with Saffron, Raw Sliced Mushrooms.

*Chef Pierre Gagnaire*

*Main Entrée*

## **CANARD**

Roasted Duck Magret,

Cut in Thin Aiguillettes, Cherry Bigarade Sauce,  
Grilled Cabbage Leaf. Poached Duck Foie Gras Lobe,

Spinach Leaves. Broth Zézette.

*Chef Pierre Gagnaire*

*Dessert*

## **DESSERTS PIERRE GAGNAIRE**

Pistachio Parfait, Rocket Salad Biscuit Cake,

Chocolate Pampelune

*Chef Pierre Gagnaire*

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH  
REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK  
IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.