

RAMSAY'S KITCHEN

CLASSIC 3-COURSE MENU

84.95 PER PERSON*

Available before 5:30pm or after 8:00pm

1ST COURSE

(CHOICE OF)

CAESAR SALAD**

pancetta, parmesan, garlic croutons, soft-boiled egg

OR

ONION SOUP (V)

caramelized onions, guinness broth, gruyere & parmesan cheese, baguette, chives

2ND COURSE

(CHOICE OF)

ROASTED CHICKEN BREAST (GF)

summer succotash, creamy corn polenta, chicken jus

OR

PETITE WELLINGTON**

potato purée, glazed baby root vegetables, red wine demi-glace, served medium rare

OR

CRISPY SKIN SALMON**

green coconut curry sauce, sticky rice, thai apple slaw

DESSERT

STICKY TOFFEE PUDDING (V)

brown butter ice cream

**These items are served raw, contain raw ingredients, or are cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy.*

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov.

All charges are subject to a 24% service fee and 8.375% sales tax.

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

Harrah's
LAS VEGAS

RAMSAY'S KITCHEN

BEO MENU #1

\$110 PER PERSON

STARTER

(CHOICE OF)

CAESAR SALAD*

pancetta, parmesan cheese, garlic croutons, soft-boiled egg

ONION SOUP (V)

caramelized onions, guinness broth, gruyere & parmesan cheese, baguette, chives

MAIN

(CHOICE OF)

BRAISED SHORT RIB* (GF)

bubble & squeak, crispy onion straws,
red wine demi-glace

ROASTED CHICKEN BREAST (GF)

summer succotash, creamy corn polenta, chicken
jus

CRISPY SKIN SALMON* (GF) (DF)

green coconut curry sauce, sticky rice,
thai apple slaw

SIDES FOR THE TABLE

POTATO PURÉE (V) (GF)

crème fraîche, chives

ROASTED BROCCOLINI (V) (GF)

pine nut gremolata, shaved parmesan, lemon butter

DESSERT

(CHOICE OF)

STICKY TOFFEE PUDDING (V)

brown butter ice cream

ETON MESS (V) (GF)

macerated strawberries, chantilly cream, baked meringue, lemon curd, mint

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BEO MENU #2

\$130 PER PERSON

STARTER

(CHOICE OF)

JUMBO LUMP CRAB CAKE (DF)

citrus herb aioli, mixed green salad

ONION SOUP (V)

caramelized onions, guinness broth, gruyere & parmesan cheese, baguette, chives

CAESAR SALAD*

pancetta, parmesan cheese, garlic croutons, soft-boiled egg

MAIN

(CHOICE OF)

9-OUNCE FILET MIGNON* (GF)

grilled tomato, roasted garlic, rosemary, red wine demi-glace

CRISPY SKIN SALMON* (GF) (DF)

green coconut curry sauce, sticky rice, thai apple slaw

ROASTED CHICKEN BREAST (GF)

summer succotash, creamy corn polenta, chicken jus

ROASTED ASPARAGUS (V) (GF)

lemon aioli, lemon zest, parmesan cheese

SIDES FOR THE TABLE

(CHOICE OF TWO IN ADVANCE)

POTATO PURÉE (V) (GF)

crème fraîche, chives

MAITAKE MUSHROOM (V)

char siu butter, miso aioli

ROASTED BROCCOLINI (V) (GF)

pine nut gremolata, shaved parmesan, lemon butter

DESSERT

(CHOICE OF)

STICKY TOFFEE PUDDING (V)

brown butter ice cream

ETON MESS (V) (GF)

macerated strawberries, chantilly cream, baked meringue, lemon curd, mint

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BEO MENU #3

\$150 PER PERSON

STARTER

(CHOICE OF)

JUMBO LUMP CRAB CAKE (DF)

citrus herb aioli, mixed green salad

ONION SOUP (M)

caramelized onions, guinness broth, gruyere & parmesan cheese, baguette, chives

MAIN

(CHOICE OF)

BRAISED SHORT RIB

bubble & squeak, crispy onion straws, red wine demi-glace

BEEF WELLINGTON*

potato puree, glazed baby root vegetables, red wine demi-glace, served medium rare

SIDES

(CHOICE OF THREE IN ADVANCE)

POTATO PURÉE (M) (GF)

crème fraîche, chives

ROASTED BROCCOLINI (M)(GF)

pine nut gremolata, shaved parmesan, lemon butter

MAC & CHEESE (M)

five cheese blend, herbed breadcrumbs

DESSERT

(CHOICE OF)

STICKY TOFFEE PUDDING (M)

brown butter ice cream

CAESAR SALAD*

pancetta, parmesan, garlic croutons, soft-boiled egg

FLATBREAD

roasted maitake mushrooms, ricotta, mozzarella, parmesan, artichoke chips, arugula, pancetta

ROASTED CHICKEN BREAST (GF)

summer succotash, creamy corn polenta, chicken jus

ELOTES RISOTTO (M)(GF)

corn, cucumber, radish, leeks, parmesan, chili lime aioli

PAN SEARED SCALLOPS* (GF) (DF)

orange glazed pork belly, pomegranate, citrus, apricot purée, chicken jus

MAITAKE MUSHROOM (M)

char siu butter, miso aioli

ROASTED ASPARAGUS (M) (GF)

lemon aioli, lemon zest, parmesan cheese

CHOCOLATE MOLTEN CAKE (M)

peanut butter sauce, cookie crumble, vanilla ice cream, caramel wafer

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BEO ADD-ONS

Listings below can be added to the menu and charged per person based on the minimum guests contracted.

FOR THE TABLE

BEEF CARPACCIO* \$36.95 EACH

horseradish panna cotta, cured egg yolk, fried capers, artichoke chips, parmesan

SHRIMP COCKTAIL (GF) (DF) \$30.95 EACH

cocktail sauce, lemon

TUNA TARTARE* \$32.95 EACH

chili garlic soy, sour cream, avocado, wonton chips

SEAFOOD TOWER* MP

east and west coast oysters, king crab, lobster, tuna tartare, traditional accompaniments

JUMBO LUMB CRAB CAKE (DF) \$34.95 EACH

citrus herb aioli, mixed green salad

FLATBREAD (V) \$28.95 EACH

roasted maitake mushrooms, ricotta, mozzarella, parmesan, artichoke chip, arugula

ADD ON TO ANY COURSE

SCALLOPS \$26.95

CHICKEN \$23.95

SCALLOP AND PANCETTA \$31.95

PANCETTA \$6.95

SHRIMP \$23.95

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RAMSAY'S
KITCHEN

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STATION ADD-ONS

price is based on the guaranteed guest minimum
\$300 labor fee added for live action stations

STATIONED SEAFOOD TOWER* \$110 PER PERSON BASED ON THE
GUARANTEED GUEST MINIMUM

east and west coast oysters, king crab, lobster, tuna tartare, traditional accompaniments

STATIONED CHEESE & CHARCUTERIE \$80 PER PERSON BASED ON THE
GUARANTEED GUEST MINIMUM

chef's selection of seasonal meats & cheeses, with accompaniments

STATIONED WELLINGTON* \$100 PER PERSON BASED ON THE
GUARANTEED GUEST MINIMUM

family-style beef wellington, live action carving station

potato purée, glazed baby root vegetables, red wine demi-glace, served medium rare

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PASSED CANAPÉS/HORS D'OEUVRES

BY THE DOZEN

COLD

OYSTERS ON THE HALF SHELL* (GF)
(DF) \$58.95

east coast, west coast, cocktail sauce, lemon,
champagne mignonette

MINI TUNA TARTARE* \$50.95

chili garlic soy, sour cream, avocado,
wonton crisps

MINI SHRIMP COCKTAIL (GF) (DF) \$50.95

cocktail sauce, lemon

GRUYÈRE & TOMATO RELISH
CROSTINI \$38.95

tomato basil & garlic relish, pancetta, gruyère
(vegetarian option available, no pancetta)

CHARCUTERIE CUPS \$55.95

chef's selection of meats, cheeses, crackers, and
accompaniments

HOT

MINI FLAT BREAD \$38.95

roasted maitake mushrooms, ricotta, mozzarella,
parmesan, artichoke chips, arugula, panceta

MINI LUMP CRAB CAKE (DF) \$60.95

citrus herb aioli, mixed green salad

FILET MIGNON SKEWERS* \$170.95

red wine demi-glace, roasted garlic, rosemary

SHORT RIB BUBBLE & SQUEAK PUFFS
\$72.95

shredding short rib, potato puree, corn, carrot,
pea, crispy brussels sprouts, puff pastry,
red wine demi-glace

MAITAKE MUSHROOM SKEWERS
(V) \$43.95

char siu butter, miso aioli

DESSERT

ETON MESS (V) (GF) \$33.95

macerated strawberries, chantilly cream, baked meringue, lemon curd, mint

CHOCOLATE SEMIFREDDO (GF) \$33.95

milk and dark chocolate, caramel, hazelnut praline

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BEVERAGE PACKAGES

Sponsored Bar Packages - In order to plan your event, we will provide you with a flat per person charge. This allows your guests the freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks, and fruit juices. In addition, this gives you the total charge prior to the event. Guaranteed attendance will be required and charges made accordingly, per person. This does not include shots, cognacs, ports, bottles, Red Bull, or cordials; these may be purchased at the menu price.

PREMIUM/SUPER PREMIUM

PER PERSON

ONE HOUR: \$68.00 / \$78.00

TWO HOURS: \$88.00 / \$98.00

THREE HOURS: \$110.00 / \$120.00

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