

# Las Vegas Five Diamond French Restaurant

## Le Cirque



### Menu Selection

Appetizer, Main Course & Dessert  
\$98 Per Person

A La Carte Available  
Appetizers \$31; Entrées \$52; Desserts \$15

Due to the complexity of our menu dishes, all ingredients are not mentioned in the description. Please advise our staff of any allergies.

**\$68 Pre-Theatre Menu: Available 5:30pm - 6:30pm**

### Dégustation Menu:

#### Appetizers

#### Main Courses

"Classic"

#### **Filet de Loup de Mer**

Paupiette of Sea Bass, Crispy Potatoes, Braised Leeks, Pinot Noir Reduction

#### **Sole "Meunière"**

Dover Sole Meunière, Potato à L'Anglaise & Glazed Vegetables Supp. \$19

#### **Poulet Rôti Contiser à la Truffe Noir**

Organic Roasted Chicken, Fresh Summer Truffle, Macaroni aux Foie Gras

#### **Coeur de Filet de Boeuf**

Beef Tenderloin, Sautéed Foie Gras, Smoked Serrano Potato Croquette, Sweet Onion Compote  
Supp.\$9

### **“Blanquette” de Lapin**

Rabbit Symphony: Ravioli, Roasted Loin, Braised Leg with Crispy Spaätzles, Riesling Sauce

### **"Contemporary"**

#### **Dos de Saumon**

“Loch Duart” Scottish Salmon, Sansho Pepper, Parmesan Gnocchi & Saskatchewan Chanterelles

#### **Homard "Retour d'Asie"**

Butter Poached Maine Lobster, King Crab Ravioli, Asparagus Mousseline, Thai Curry Sauce  
Supp. \$9

#### **Chilean Sea Bass**

Herb & Ginger Chilean Sea Bass, Hon Shimeji Mushrooms, Swiss Chard, Citrus Vinaigrette

#### **Magret de Canard**

Honey Duck Magret, Hazelnuts, Figs, Muscatel Scented Apricot & Blackcurrant Sauce

#### **L'Agneau du Colorado**

Roasted Colorado Lamb Loin, Taggiasche Olives, Tarbais Bean Mousseline & Heirloom Tomato Provençal

## **Desserts**

### **David Werly**

#### *Executive Chef*

While growing up in Alsace, David Werly enjoyed helping his father with the weekend ritual of making apple tarts for the family. This led Werly to pursue a training program at Lycee Joseph Storck, a catering school in Strasbourg, France.

Following his graduation, Werly worked his way through several Michelin star-rated restaurants in France and England including a stint at Le Précatelan Lenotre and the esteemed Hotel Ritz in Paris. He worked with prestigious chef Alain Ducasse and several other Meilleur Ouvrier de France distinguished chefs.

As a private chef he was afforded the opportunity to reinvent classic creations using expensive and rare ingredients. He also enjoyed the challenge of providing all of the day-to-day foods, from baking morning bread to preparing a variety of seasonal preserves.

In May 2002, Werly joined the Le Cirque family as a chef at Le Cirque 2000 in New York. As a member of the Le Cirque team for the past five years, Werly has cooked in the original Le Cirque in New York City as well as the Mexico City outpost before assuming the role of executive chef of Le Cirque at Bellagio in January 2007.

One of the highlights of Werly's tenure at Le Cirque is his relationship with Sirio Maccioni. The family atmosphere fostered by the legendary restaurateur has allowed Werly the opportunity to develop and refine his cuisine.

"Sirio is like a father to me, and we share a passion for gastronomy and an eagerness to delight the customer's palate," Werly said.

When not cooking for guests, Werly is searching for inspiration through music, travel, contemporary design or simply enjoying a home-cooked meal with his family.

- **Executive Chef:**  
David Werly
- **Cuisine:**  
Classic French with contemporary influences
- **Wine List :**  
World class wine list featuring more than 900 international selections

[Reserve your table online](#)