Selections of Las Vegas

Available through October 2015



General Manager Steve Klise and Executive Chef Lee Stephens invite you to try some of their favorite local creations.

Breakfast

Cinnamon Latka

Potato pancakes, housemade apple sauce

Allspice Oatmeal

Spiced buttermilk oatmeal, dried fruit, pecans

Sandwiches

Northern Italian Trattoria Burger

Ground pepperoni, fontina cheese, prosciutto crisp, Italian herb butter, focaccia

Italian Pressed Panini

Grilled ham, turkey, capicollo, provolone, pesto, grilled focaccia bread

Salads

Spicy Buffalo Tender Salad

Pickled cucumbers, mandarin, bleu cheese dressing

Deconstructed Beet Salad

Golden and red beets, fried goat cheese, parsnip puree, pecans, sherry dressing

Soup

Moroccan Vegetable Soup

Roasted pumpkin, parsnips, turnips, and butternut squash, cumin, coriander, harissa

White Bean and Kale Soup

Sweet Italian chicken sausage

Snack / Appetizer Trays (Cold)

Vuelve a La Vida Shrimp Cocktail

Arugula, mixed greens, spicy chili dressing

Double Down

Lobster medallion poker chip, caviar, creme fraiche, scallions, real gold dust, pumpernickel crostini

Snack / Appetizer Trays (Hot)

Angels on Horseback

Nueske bacon wrapped chili guero, jack cheese and shrimp stuffed, pico and radish

Pork Satay

Allspice habanero jerk, pork tenderloin, ginger-elderberry mango chutney

Entrees

Braciole (Stuffed Beef Roulade)

Broccoli, pine nuts, parmesan cheese, bacon, pearl onion, tomato

Truffled Chicken

Cream corn, roasted brussels sprouts

Macadamia Sea Bass

Ginger, mango chutney, roasted taro, fried shallot

Szechuan Tofu

Brown rice, baby bok choy, eggplant, scallions, garlic, peppercorns

Dessert

Horchata Creme Brulee

Mexican cinnamon, prickly pear sauce

Bitter Chocolate Mousse

Gold flake ganache

To Order: Local: (702) 798-6229 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com