



LUNCH MENU

Two Course \$30 per guest | Three Course \$40 per guest

Host of the event must select a maximum of two items from each course with the exception of the dessert course, which must be one selection. Set menu must be established two weeks prior to scheduled dinner event.

First Course (Two Choice Maximum)

Organic Baby Greens Salad

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese and Balsamic Vinaigrette

Red & Gold Beet Salad

Citrus & Beet Dressing, Shaved Fennel, Goat Cheese Mousse and Cayenne Candied Walnuts

Baby Sweet Gem Wedge*

Buttermilk Ranch Dressing, Crispy Bacon, Red Radish, Heirloom Cherry Tomato and California Blue Cheese

Gumbo

Shrimp, Okra & Andouille Sausage

Emeril's Fall River Clam Chowder

Hickory Smoked Bacon, Surf Clams, Potatoes and Fresh Chives

Second Course (Two Choice Maximum)

BLT

Brown Sugar Cayenne Glazed Bacon, Green Leaf Lettuce, Vine Ripe Tomato, Basil Aioli, Toasted Multi Grain Bread and House Pickles

Creole Buttermilk Fried Chicken Sandwich

Buttermilk Ranch Slaw, Crystal Hot Sauce, Blue Cheese and Ciabatta

Pecan Crusted Redfish

Creamy Anson Mills Heirloom Grits, Garden Vegetables and Creole Meuniere Sauce
(add \$10 per guest)

Grilled Fresh Catch*

Seasonal Vegetables, Preserved Lemon & Fresh Herb Vinaigrette
(add \$10 per guest)

Steak & Frites*

USDA Prime Flat Iron Steak, Herb Butter, Emeril's Worcestershire Sauce and Creole Seasoned Fries
(add \$15 per guest)

Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée and Romesco

Dessert (Choose One)

Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce, Fresh Whipped Cream

Meyer Lemon Cheesecake

Fresh Seasonal Berries and Coconut Crumble

New Orleans Pecan Pie

Caramel Sauce & Vanilla Bean Ice Cream

Trio of Seasonal Sorbets

Located inside The MGM – Las Vegas
Please visit www.emerils.com

Contact: Elizabeth Conn or Re'Vay Black
Privateparty.lv10@emerillagasse.com
702.216.6499

Personalized Printed Menus Available

Gift Ideas – Please call for details
Emeril's Cookbooks | Gift Cards

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.