

M O R E L S



• STEAKHOUSE •

Valentine's Day menu

STUFFED SQUASH BLOSSOM

Drunken Goat Cheese, Fine Herbs

Suggested wine pairing: Champagne Beau Joie Brut

TABLESIDE CAESAR

Roasted Garlic Croutons

Suggested wine pairing: Rias Baixas Albarino

LOBSTER RAVIOLI HEARTS

Lobster Tomato Cream

Suggested wine pairing: Bordeaux Blanc Chateau Haut Selve

BEEF TENDERLOIN & ALASKAN CRAB CLAW

Roasted Vegetables, Sauce Bordelaise

Suggested wine pairing: Bordeaux Rouge Graves Chateau Haut Selve

BAKED ALASKA

Set Ablaze to Amaze

Suggested wine pairing: Sauternes

99 PER GUEST, COUPLES ONLY

SUGGESTED WINE PAIRING 60 PER GUEST - ADDITIONAL

General Manager Louis Hirsch • Executive Chef JI Carrera
Proprietors & Winemakers Sal Casola Jr & Chipper Pastron

MCC Hospitality Group • Mcchgroup.com

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