

DELANO

Las Vegas



FOURTH TERM FALL – WINTER

(SEPTEMBER 1 – FEBRUARY 28)

SHOTS OF FRESHLY SQUEEZED SEASONAL FRUIT JUICE

Asian Pear-Ginger
Best of Season Orange-Pineapple
Cranberry-Pomegranate

SEASONAL INFUSED FLAT WATER

Key Lime-Kiwi Fruit-Infused Water

MINI FILLED BEIGNETS, MINI CROISSANTS, MINI BREAKFAST BREAD LOAVES AND MINI RAISIN PINWHEELS

INDIVIDUAL SEASONAL FRUIT MARTINIS

SCRAMBLED CAGE FREE EGGS BAR

Egg Whites, Whole Eggs, Seasonal Wild Mushrooms, Sautéed Lobster and Crab,
Asparagus Tips, Bermuda Onions and Bell Peppers, Sharp Cheddar Cheese,
Chopped Basil and Chives

HEIRLOOM BREAKFAST POTATOES WITH CARAMELIZED ONIONS AND HERBS

MAPLE BLACK PEPPER BACON AND BREAKFAST SAUSAGE LINKS

FRESHLY BREWED DELANO LAS VEGAS BLEND COFFEE AND TEAS WITH HOUSE-MADE SEASONAL SYRUPS

Vanilla Bean-Brown Sugar
Lemon-Kumquat Simple Syrup
Cinnamon Stick-Agave Syrup
Half and Half
Skim Milk
Soy Milk
2% Milk

LUNCH BUFFET

THE NEW DEAL

SALINAS VALLEY CHOPPED SALAD

Roasted Root, Vegetables, Gorgonzola, Garbanzo Beans, Tomatoes, Cucumbers, Basil and Roasted Garlic Vinaigrette

FINGERLING POTATO SALAD

Celery Hearts, Italian Parsley Leaves and White Truffle Oil Vinaigrette

YELLOW AND RED WATERMELON SALAD

Cypress Grove Purple Haze Goat Milk Cheese, Shaved Celery, Honey, Extra-Virgin Olive Oil and Candied Lemon Peel Dressing

SANDWICHES AND WRAPS

WHOLE-WHEAT ROASTED TURKEY WRAP

Maple Black Pepper Bacon, Dates and Feta Cheese Spread

ROAST BEEF SANDWICH

Horseradish Mayonnaise and Baby Upland Cress on Caramelized Onion Biscuits

LOBSTER AND SHRIMP

Served in Lettuce Cups with a Lemon-Caper Dressing

DESSERTS

CHOCOLATE CHIP MADELEINES, MINI CUPCAKES AND MINI FRUIT TARTS

BEVERAGES

FRESHLY BREWED DELANO LAS VEGAS BLEND COFFEES AND TEAS

House-Made Seasonal Syrups, Half and Half, Skim Milk, Soy Milk and 2% Milk

LUNCH BUFFET

New Moon is an array of small plates and delectable bites that spawn sharing and conversation, while tantalizing your tastebuds.

NEW MOON
SMALL PLATES SERVED FAMILY STYLE
Choose Four Family-Style Small Plates

COLD SELECTIONS
MINI SMOKED SALMON CLUB
BURRATA AND ROASTED TOMATOES IN MINI MASON JARS
Basil Pesto and Roasted Ciabatta Sticks

CHOPPED GREEK SALAD SHOOTERS
Oregano Dressing

HUMMUS TOAST
Spring Vegetables and Balsamic Glaze

WATERMELON CUBES
Laura Chenel's Chèvre Pure Goat Milk Cheese,
Candied Wasabi Lemon Zest and Extra-Virgin Olive Oil

BRUSCHETTA ASSORTMENT
Tomatoes and Basil
Quince Jam and Prosciutto
Artichoke, Shiitake Mushroom and Roasted Red Pepper

EGGPLANT CAPONATA SALAD MARTINIS
TOASTED COUSCOUS SALAD SHOOTERS
Pine Nuts, Raisins, Currants and Minted Kumquat Dressing

TUNA SASHIMI SALAD
Sesame Ginger Dressing on Crispy Rice

(CONTINUED)

LUNCH BUFFET

NEW MOON (CONTINUED)

HOT SELECTIONS

SHORT RIB ARANCINI

Roasted Tomato and Basil Liquid Coulis

TERIYAKI-GLAZED CORVINA SEA BASS

Pickled Shiitake Mushrooms, Charred Green Onions and Shishito Peppers

YANKEE POT ROAST CASSEROLE AND BUTTERED BISCUITS

ROASTED CHICKEN AND MANCHEGO CROQUETTES

Garlic Aioli

CALAMARI AND ROCK SHRIMP "ACQUA PAZZA"

Romesco Dipping Sauce and Charred Crostini

POTATO GNOCCHI

Porcini-Braised Short Ribs and Roasted Tomatoes

GRILLED STRIPED BASS

Roasted Lemons, Crispy Capers and Butter

CRISPY ROASTED GARLIC WHITE POLENTA STICKS

Pesto Mayonnaise and Marinara Sauce

GRILLED FENNEL AND ASPARAGUS

Candied Orange Zest

DESSERTS

Chef Feyt's Seasonal Pastries,
Shot Glass Desserts and Candies

BEVERAGES

FRESHLY BREWED DELANO LAS VEGAS BLEND COFFEE AND TEAS

House-Made Seasonal Syrups, Half and Half, Skim Milk,
Soy Milk and 2% Milk

Add a fifth hot or cold selection for 10 per person

Above based on two hours of service. Prices do not include 8.15% sales tax and 22% service charge, subject to change.