

## Michael Mina Raises the Steaks in Las Vegas

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StripSteak Opens at Mandalay Bay

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Acclaimed Chef Michael Mina breaks new ground with the debut of StripSteak at Mandalay Bay, his first steakhouse. With its classic menu, inviting bar scene and sophisticated atmosphere, StripSteak plays host to guests looking for the perfect filet in a modern alternative to the traditional steakhouse setting.

As with Mina's other restaurants, StripSteak uses only the highest quality ingredients -- corn-fed, all-natural meat; line-caught seafood and fresh, seasonal produce. While first-rate components are essential, it is Mina's creative approach to cooking that has made his name. StripSteak features a menu rife with imaginative interpretations of classic steakhouse favorites using state-of-the-art kitchen equipment.

"Growing up in Washington State and working at several meat-packing plants, I was exposed to beef at a much younger age than seafood," Chef Mina said. "Mandalay Bay has provided me with the perfect opportunity to go back to my roots and open my first steakhouse."

StripSteak offers two varieties of beef, Certified Angus Beef and American Kobe, and is home to two wood-burning grills and six circulating, slow-poaching chambers. The signature slow-poaching method enhances flavor and tenderness by heating the meat for several hours at a low temperature, while the mesquite-stoked grills infuse every cut with a subtle smokiness. For example, The Colorado Lamb is slow poached in extra-virgin olive oil and rosemary jus for up to 12 hours before being finished on the wood-burning grill.

A dinner at StripSteak may begin with Kobe Carpaccio with Thai-Style Tomato Salad, Foie Gras Sliders with Peach Chutney and Basil or Bacon-Wrapped Lobster Fritters. While beef reigns supreme, other options range from Wood-Grilled Maine Lobster with Truffled Pearl Pasta and Cipollini Onions to Whole-Fried Organic Chicken with Truffled Mac & Cheese. To match the decadent entrees, Mina created a menu of indulgent side dishes, including Duck Fat

Fries, Artichokes "Rockefeller" and Broccoli Gruyere Fondue.

The wine list, under the leadership of Mina Group Wine Director Rajat Parr and Sommelier Bernabe De Luna Lopez, emphasizes boutique California wineries accented with selections from France, Spain, Austria, Germany, Australia and New Zealand. The collection includes Grand Cru Red and White Burgundies, First Growth Bordeaux as well as a rare collection of cult classic California wines.

In addition to the impressive wine selection, StripSteak offers a menu of classic, handcrafted cocktails. The creative cocktail list, much like the menu, pays homage to the classics while highlighting a changing roster of fresh ingredients. A Modern Ward, for example, is given star treatment with the addition of Pomegranate Molasses and Orange Bitters, while single malt Scotch is chilled with special 2-by-2-inch ice cubes.

The restaurant is designed by Japanese firm Super Potato, known for its highly polished work in Japan (Hyatt Regency Kyoto), London (Zuma) and Las Vegas (Sensi restaurant at Bellagio). When conceiving StripSteak, Super Potato chose a more unrefined aesthetic, balancing raw, industrial materials -- steel, fiberglass and roughhewn teak--with clean, fluid lines and rich hues such as plum and garnet. An expansive lounge area, with seating for 70, spills out onto Mandalay Bay's promenade, creating a boisterous and lively scene. Opposite the entrance is a large picture window that allows bystanders a peek into the kitchen and the two imposing wood-fired grills burning beyond. Behind the three-sided glass bar, the dining room is filled with cherry wood tables and booths separated by glass partitions. Four projectors cast images of flowing water onto large panels in the ceiling and two backlit blue and red fiberglass installations hang on opposite walls.

Bill Hornbuckle, president of Mandalay Bay, said, "Michael Mina is a brilliant chef and we're thrilled to have him at our resort. Michael's understanding of exceptional cuisine and his versatility as a chef makes him an excellent addition to our all-star lineup of award-winning restaurants and chefs."

StripSteak's dining room seats 140 guests, plus 70 in the lounge, 36 in the private dining room and 45 in a semi-private dining room. StripSteak is open nightly at 5:30 p.m. The lounge opens at 4 p.m.

SOURCE: MGM MIRAGE

CONTACT: Susan Hosmer of Bullfrog & Baum, +1-323-651-1380, for MGM MIRAGE; or Erin McCleskey of MGM MIRAGE, +1-702-891-7517