

Ultimate Las Vegas Valentine's Day Pairing Menu

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LAS VEGAS, Feb. 12, 2014 /PRNewswire/ -- Whether you're gushing over an [erupting volcano](#) or taking pictures with the [Statue of Liberty](#), Las Vegas can be an irresistibly romantic destination for Valentine's Day. What can elevate Las Vegas to an unforgettable February 14 is its sublime selection of restaurants.

(Photo: <http://photos.prnewswire.com/prnh/20140212/LA64232>)

But, how can you decide which dish will make the biggest impression on your loved one? We asked six of Las Vegas' most talented wine experts for their most passionate pairing recommendations.

Below is a bucket list of the most romantic food and wine pairings, across Las Vegas, course-by-course:

- **Appetizer.** "Beating hearts on Valentine's Day will delight in [Aureole's](#) Roasted Beet and Black Winter Salad with shaved foie gras au torchon and hazelnut vinaigrette. Complementing those savory notes is a Jean-Marc Boillot Les Truffieres 1er Cru Puligny-Montrachet 2010, which offers harmonious notes of yellow stone fruits, light floral honey and apricots with a touch of nuttiness." - Harley Carbery, Mandalay Bay Director of Wine
- **Second Course.** "Valentine's dinner is about providing that unforgettable experience, and the inventive taste of [Sage's](#) Maine Day Boat Scallops with hearty oxtail is a memorable dish to say the least. To add that exclamation point, I recommend the elegant 2011 Domaine Drouhin Oregon Pinot Noir that delivers tastes of black cherry and black fruits. When combined with the scallops it makes for a uniquely homey, world class dish perfect for the romantic holiday." - Nick Hetzel, Master Sommelier at Sage at ARIA Resort & Casino
- **Third Course.** "[MICHAEL MINA's](#) Whole Roasted Foie Gras is prepared table side and is one of the most decadent dishes on the Las Vegas Strip. A glorious and classic pairing is Sauternes from the Bordeaux region of France. Chateau de Fargues 2001 is a delicate balance between dried apricots, honey and crisp acidity. This is sure to make an impression on any Valentine's date." - Jason Smith, Master Sommelier and Bellagio Director of Wine
- **Fourth Course.** "Lobster is the prototype for impressing a date on Valentine's Day and [Heritage Steak's](#) Spice Roasted Lobster gives a remarkable pop by serving it with contrasting and balancing flavors of creamy white

polenta and red mustard greens. A crisp Chablis knocks this dish out of the park and the Domaine Francois Raveneau Montee de Tonnerre 2010 has a rounded, almost buttery texture with aromas of honey and apple pie that perfectly accentuates the lobster." - Ryan Voss, Wine Director at The Mirage

- Dessert. "This holiday is all about passion, so couples can indulge in Joel Robuchon's Passion Fruit Raspberry and Dark Chocolate with pink cotton candy that will bring out the lover and kid in anyone. To match the zest, I would recommend a Hungarian dessert wine – Tokaji, 5 puttonyos, Royal Tokaji, 2008 – that will not only balance the dessert's acidity but it will also nicely complement the chocolate in the dish." – William Moss, Wine Director for Joel Robuchon's Las Vegas Restaurants at MGM Grand

Please click [here](#) for additional high-res images of each wine pairing, sommelier and restaurant.

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