

GORDON RAMSAY
HELL'S KITCHEN



CUISINE

Contemporary American Cuisine

HOURS

Monday-Thursday, 11:00 am-10:00 pm,
Friday & Saturday, 11:00 am-11:00 pm

SPECIAL EVENTS

14-250 guests

PRIVATE DINING SPACE

Semi Private dining room for 70 people; Chef's Table

LUNCH PRICES BEGIN AT \$80.00++ AND DINNER PRICES BEGIN AT \$100.00++ PER PERSON

VENUE DESCRIPTION

Hell's Kitchen Las Vegas pulls themes from all of Gordon Ramsay's ventures incorporating the Hell's Kitchen show, his signature items, and his overall brand to deliver a unique new restaurant. Perfect for lunch, dinner or just drinks - Hell's Kitchen is a bustling, large and breathtaking space designed by Jeffrey Beers with a stunning mix of Hell's Kitchen experiences and modern décor. The menu will be a culmination of all things Gordon serving his signature dishes, memorable show items and nationally trending food items with a Gordon Ramsay twist. Guests can expect Hell's Kitchen cast/chef recipes and dishes. "Fans of the show have been asking us to bring a Hell's Kitchen restaurant to life since day one, so I'm thrilled to finally be doing it here at Caesars Palace," says Ramsay. "A key element of the show's success has always been the diners' experience, so we are excited for guests in Las Vegas to feel like they too are part of the show - flames and all."

MUST-TRY COCKTAIL

NOTES FROM GORDON

This cocktail, made with Plymouth dry gin, green tea, lemongrass, peach and lemon, is garnished with its very own message from Gordon.





NEW YEAR'S EVE 2018

3:30P – 7P \$175 with wine pairing \$270

7P – 9P \$250 with wine pairing \$370

AMUSE BOUCHE

blini & caviar

creme fraiche, russian ostetra caviar

Piper Heidsieck, Cuvee Brut, Reims, NV

FIRST COURSE

lobster risotto

butter poached lobster tail, burgundy truffles, crispy fried shallots

Chardonnay, Far Niente, Napa Valley

MAIN COURSE

beef wellington

potato puree, glazed root vegetables

Cabernet Sauvignon, Jordan, Alexander Valley

DESSERT

sticky toffee pudding

speculoos ice cream, gold leaf

Broadbent, 10 YRS, Madeira



NEW YEAR'S EVE 2018 GALA MENU

9P – 11P \$400 with wine pairing \$525/ prestige wine pairing \$575

AMUSE BOUCHE

oyster & caviar

shigoku oyster, russian ostetra caviar

Veuve Clicquot Posardin, Reim, Brut, NV

Krug, Grand Cuvee, Reims, MV

FIRST COURSE

golden beet salad

pistachio granola, preserved kumquats, herb salad

Grenache Blend, Diving into Hampton Water, Rose, Languedoc

Pinot Noir, Flowers, Rose, Sonoma Coast

SECOND COURSE

lobster risotto

butter poached lobster tail, shaved burgundy truffle,

crispy fried shallots

Chardonnay, Far Niente, Napa Valley

Chardonnay, Rochioli, Russian River Valley

MAIN COURSE

beef wellington rossini

seared foie gras, potato puree, glazed root vegetables

Cabernet Sauvignon, Jordan, Alexander Valley

Cabernet Sauvignon, Orin Swift, Mercury Head, Napa Valley

DESSERT

sticky toffee pudding

speculoos ice cream, gold leaf

Broadbent, 10 YRS, Madeira