

DINING FACT SHEET

Bar Masa and Shaboo

OVERVIEW

Chef Masa Takayama, whose Japanese cuisine remains unrivaled, makes his much-anticipated entrance into Las Vegas with Bar Masa. Continuing the tradition that has made his New York restaurant legendary, the ARIA outpost offers two separate dining spaces, each unique in ambiance, service and cuisine. The 150-seat Bar Masa, located in a casual, airy space beneath a 36-foot vaulted ceiling, invites guests to sample their choice of modern Japanese food from an à la carte menu. The more exclusive Shaboo, set in an intimate, reserved room of just 52 seats, offers an omakase-style experience orchestrated anew each day by Chef Masa. Wrapped in a design by Richard Bloch Architect, the interior's use of natural elements creates an effect both intimate and serene, aptly reflecting the purity of Masa's cuisine.

CHEF DE CUISINE

Drew Terp

SUSHI CHEF

Takahiro Sakaeda

HOURS

Shaboo

Dinner; Thursday – Monday, 5 p.m. – 9:30 p.m.
Closed Tuesday & Wednesday

Bar Masa

Dinner; Thursday - Monday, 5 p.m. – 11 p.m.
Closed Tuesday & Wednesday

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Shaboo

Kegani Sunomono, Slices of Toro paired with Petrossian caviar, Wagyu Shabu-Shabu

Bar Masa

Sizzling Spicy Octopus, Peking Duck with foie gras, Uni Risotto, Ohmi Beef Tataki with white truffles

WINE AND SAKE

One hundred varieties of sake available by the bottle and 20 by the glass plus a 250 selection wine list complement the subtle nuances of Masa's ethereal cuisine

(more)

AMERICAN FISH

OVERVIEW

Michael Mina explores America's bountiful waterways and great culinary traditions with AMERICAN FISH. Mina's fifth Las Vegas restaurant pays homage to rustic cooking methods from across the country – lobster boils, clam bakes and campfire cookouts – but apply them with modern finesse for a truly refined affair. Dishes draw on authentic regional products from the nation's great rivers, lakes and oceans, like Copper River salmon and Great Lakes walleye, with freshness and seasonality setting the pace. The décor by SLDesign brings a contemporary tone to the comfort and familiarity of a mountain lodge backdrop, as it evokes the spirit of the continent's great landscapes and salutes the time-honored quality of American craftsmanship.

EXECUTIVE CHEF

Sven Mede

HOURS

Dinner; 5 p.m. – 10:30 p.m.
Closed Tuesday

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Smoked Salmon "BLT", Laughing Bird Shrimp Po' Boy, Cornmeal-Crusted Trout, Mixed Grill of Razor Clams, Scallops and Squid

WINE

Focuses on boutique American growers and producers; progressively organized by taste, instead of region, to assist diners with perfect food-wine matches

COCKTAILS

A return to the American Cocktail with an emphasis on cocktails created prior to 1940

CAPACITY

Main dining room: 156
Bar and lounge: 64

Jean Georges Steakhouse

OVERVIEW

Michelin three-star, James Beard Award-winning chef Jean-Georges Vongerichten pushes the boundaries of traditional steakhouse expectations with his decidedly contemporary rewrite – Jean Georges Steakhouse. Under his gifted direction, the highest-quality meats and seafood from around the world cook to perfection with flavor-releasing techniques, then receive a signature Vongerichten jolt via unexpected sauces and side dishes. Alive with bold, often Asian-inflected seasonings, house-made steak sauces, mustards, rubs and flavored salts deliver a take-no-prisoners satisfaction, while sides burst with the atypical flavors of steamed pumpkin, roasted porcini mushrooms and truffle. An amphitheater-inspired layout by Dupoux Design sections the space into a high-octane lounge, elevated dining areas for maximum “see-and-be-seen” excitement and a private chef’s table room. This masterful spin on a time-worn tradition melds beloved steakhouse touches with a chic, in-the-now experience.

CHEF DE CUISINE

Robert Moore

HOURS

Dinner; Daily, 5 p.m. – 10:30 p.m.
Closed Monday

RESERVATIONS

Strongly recommended by calling (877) 230-2742

SIGNATURE DISHES

Black Pepper Crab Beignets with Asian pear and lime dressing, Spiced Veal Chop with roasted peppers and prosciutto jus, Broiled Bone Marrow with parsley-lemon gremolata

COCKTAILS

Extensive bar program focusing on classic cocktails

CAPACITY

Main dining room: 192
Private dining room: 22
Bar and lounge: 52

Sirio Ristorante

OVERVIEW

The Maccioni family introduces impeccable Italian taste to ARIA with Sirio Ristorante, a new contemporary restaurant named for the family's legendary patriarch. Sirio Maccioni is one of the world's most charismatic, visionary restaurateurs, and the balanced Italian menu at Sirio represents a collection of favorites from his childhood and travels. Most dishes are faithfully traditional; others are Italian-American fusions born in the boroughs of New York City; and a few introduce the extravagance of more contemporary stars. The glamorous interior designed by longtime-Maccioni collaborator Adam Tihany channels the romance of Rome circa 1960s with "la dolce vita"-inspired headiness, gently subdued by a sleek backdrop of early 20th-century Italian architecture.

EXECUTIVE CHEF

Vincenzo Scarmiglia

HOURS

Dinner; Daily, 5 p.m. – 10:30 p.m.

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Shrimp Scampi sautéed in garlic and white wine over soft polenta, Beef Carpaccio scented with white truffle vinaigrette, Ossobuco alla Milanese with saffron risotto

WINE

Extensive wine list featuring one of Las Vegas' largest selections of Italian vintages at a wide array of price points

COCKTAILS

Classic Italian libations including Negroni, Bellinis and the Aperol Spritz

CAPACITY

Main Dining Room: 152
Café: 84
Lounge & Bar: 15

Sage

OVERVIEW

Chef Shawn McClain's first restaurant outside of Chicago boasts a new American menu laced with strong Mediterranean subtexts that spotlights the chef's culinary finesse through the seasonal plentitude of neighboring California and the Pacific coast. Just-picked produce, artisanal meats and sustainable seafood converges in signature McClain creations, enjoyed in a sophisticated yet comfortable dining space designed by Jacques Garcia Decoration. McClain built his reputation for innovative flavor juxtapositions through an impressive string of Chicagoland success stories and a full plate of national accolades. The seafood-centric menu of his first restaurant, Spring, drew immediate raves upon opening in 2001, earning a coveted James Beard Foundation Best New Restaurant nomination as well as catapulting McClain to national recognition with Esquire magazine's Chef of the Year title. In 2004, he flexed his culinary muscle with the vegetable-focused Green Zebra, followed a year later by Custom House, a modern interpretation of the classic steakhouse. In 2006, McClain was recognized by the James Beard Foundation as Best Chef Midwest.

CHEF DE CUISINE

Richard Camarota

HOURS

Dinner; Monday – Saturday; 5 p.m. – 11 p.m.
Closed Sunday

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Roasted Scallops with braised oxtail and wild mushrooms, Foie Gras Custard Brule topped with crusted caramelized citrus and cocoa nibs, Charred Baby Octopus Caponata

WINE

Special attention given to organic, biodynamic wines from small start-up vineyards in California

COCKTAILS

Features American classic libations recreated with a contemporary edge through natural ingredients and limited-production boutique liquors

CAPACITY

Main Dining: 112
Lounge & Bar: 49

Julian Serrano

OVERVIEW

Award-winning Chef Serrano's first professional exploration of his native Spanish cuisine, the new restaurant challenges the boundaries of classic Spanish fare with both traditional and innovative tapas, seafood, paella and more. Designed around multiple menus, the 196-seat restaurant pleases fast-paced Las Vegas travelers and lingering diners alike with its flexible options. The first restaurant in the United States to be designed by famed Spanish design group Gente de Valor, Julian Serrano captures the convivial social energy of Spain's tapas bars with inventive food and an imaginative patio setting. A native of Madrid, Serrano developed his talent for French cuisine in some of Europe's most celebrated kitchens and has brought his memorable cooking to Bellagio as Executive Chef of Picasso (nine-time recipient of the AAA Five Diamond Award). He has earned the prestigious James Beard Foundation Award twice, as Best Chef California in 1998 and Best Chef Southwest in 2002. Julian Serrano at ARIA brings the chef home again, as he reveres and reinvents Spanish cuisine.

CHEF DE CUISINE

Jose Picazo

HOURS

Lunch and dinner; Daily, 11 a.m. – 11 p.m.

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Beef Tripe Stew with chorizo sausage, bacon, chick peas and tomato-based sofrito, Salmon with a creamy truffle béchamel, Spanish Pizza with caramelized onion, piquillo pepper confit and Manchego cheese

WINE

500-bottle wine list focused on Spanish varietals

COCKTAILS

Sangrias, hand-muddled cocktails and premium cognacs and brandies from Spain

CAPACITY

Main dining room: 118
Private dining room: 62
Bar & Lounge: 37

Blossom

OVERVIEW

Guests discover the triumphs of Chinese dining through a 100-dish line up that spans every preference, from the comfortably classic to the cutting-edge. Between its two meticulously fashioned menus, Blossom offers the best of China's culinary wisdom tailored for the western palate and a more contemporary Chinese collection brimming with trend-forward dishes fresh from Beijing and Hong Kong. The modern décor by Studio A Design brightens traditional Chinese design principles with a contemporary color palette apropos of the festive backdrop of Las Vegas. Bursting with exotic ingredients, intoxicating aromas and welcome surprises, Blossom invites to its tables both fans of classic and modern Chinese cuisine.

EXECUTIVE CHEF

Chi Choi

HOURS

Dinner; Daily, 5:30 p.m. – 10:30 p.m.

RESERVATIONS

Recommended by calling (877) 230-2742

SIGNATURE DISHES

Goose Liver with black pepper, Spicy Wok Fried Scallion Veal Cheek with cilantro and jalapeno, Steamed Jumbo Shrimp with garlic butter sauce, Lamb Chop with garlic and pepper

CAPACITY

Main Dining: 124
Lounge: 10
Private dining room: 32

Union Restaurant & Lounge

OVERVIEW

UNION Restaurant & Lounge offers a spirited and edgy, contemporary-American experience by The Light Group. Executive Chef Brian Massie's fresh, seasonal fare is delivered with impeccable service, alongside an eclectic selection of American and international wines, as well as a forward-thinking cocktail list. The 244-seat venue's sleek design was conceived by renowned hospitality designer Adam Tihany and subdivides the restaurant's nearly 6,000 square feet of space into semi-secluded dining alcoves through the adept placement of architectural, wooden "trees." Paneled ceilings and a serene color palette join this gentle grove to create a soothing yet spirited dining ambiance with panoramic views of the casino action.

EXECUTIVE CHEF

Brian Massie

HOURS

Dinner; Daily, 5 p.m. – 11 p.m.; Lounge; Daily, 5 p.m. – midnight

RESERVATIONS

Reservations accepted until 10 p.m. (877) 230-2742

CAPACITY

Dining Room: 171
Private Dining Room: 20
Bar & Lounge: 53

CASUAL DINING AT ARIA

Lemongrass

OVERVIEW

Lemongrass tutors guests in the authentic flavors of Bangkok. As the first Thai restaurant on the Strip, Lemongrass travels far beyond the standard with the best modern dishes from contemporary Bangkok alongside pitch-perfect renditions of classic favorites. Chef Krairavee brings spices and sauces straight from Thailand, to ensure the genuineness of Thailand's inimitable flavor fusions. An interactive satay bar lines the 100-seat dining room, affording guests a front-row view of char-grilled preparations, while a 51-seat lounge welcomes guests to relax for a cocktail or even a full meal. Designed by James Beard Award Winner AvroKo, the contemporary interiors are reminiscent of a traditional Thai silk factory with lush fabrics, bold colors and textures, and rough industrial materials weaving a backdrop at once elegant and accessible.

EXECUTIVE CHEF

Krairit Krairavee

HOURS

Lunch and dinner; Daily, 11 a.m. – 2 a.m.

SIGNATURE DISHES

Lemongrass Prawns, Salmon Spring Roll with cheddar cheese and basil, Yam Nuea Yang Grilled Beef Salad with grape and mint, Black Pepper Prawns

SATAY BAR

Charcoal flavored beef, poultry, pork and seafood skewers served with a variety of seasonings

CAPACITY

Main Dining: 100
Lounge: 51
Private: 20

Jean Philippe Patisserie

OVERVIEW

Award-winning pastry chef Jean-Philippe Maury brings beauty, whimsy and sublime indulgence with the launch of his second Parisian-style pastry shop: Jean Philippe Pâtisserie. Echoing its sister shop in

Bellagio, the pâtisserie displays an array of sweet and savory treats as tenderly as rare artifacts, then quickly find its own voice with unique new features: a larger layout, incorporating an 85-seat café for relaxing over snacks or quick gourmet meals from an on-site kitchen; a 45-flavor line of house-made gelato; gourmet meal boxes to go for picnics or the plane; a retail line of ready-made meals; exquisite chocolates by the piece; and seasonal flavors for every delicacy. Maury and design team Norwood Oliver Associates combine their likeminded ingenuity once again to demonstrate that pleasure in food owes as much to the eye as it does to taste.

HOURS

Daily, 6 a.m. – midnight

CUISINE

European-style pastry shop

MENU

Specialty cakes, crepes, panini, pastries, cookies and a variety of chocolates featuring an exclusive line of bonbons and truffles and 24 house-made gelatos in unexpected flavors

The Buffet

OVERVIEW

At the gourmet, all-you-can-eat Buffet guests can enjoy a delectable array of beef, game, fresh seafood, vegetables and fruit, along with French desserts from the pâtisserie of world-renowned Pastry Chef Jean-Philippe Maury, unequivocally rewrites the definition of the Las Vegas buffet. In tandem with the food, the décor by Lewis.Tsurumaki.Lewis Architects transforms typical cafeteria-drab into a 25,000-square-foot haven flooded with natural light from panoramic windows that overlook ARIA's pool deck. A cloud-like ceiling of undulating fabric aligns itself along a series of bamboo-clad booths, simultaneously creating intimate dining shelters and maximizing the amplitude of both space and spectacular views. A glass-tiled wall wraps around from the venue's exterior to frame the gourmet presentations at the buffet.

OVERVIEW

Located in the Race & Sports Book area, avid sports fans can enjoy SKYBOX Sports Bar & Grill, a 102-seat, fully integrated bar, grill and one-stop To Go shop. Guests can place their bets, then settle in to anticipate the outcome among 23 high-definition screens as they relish the best-of-the-best classic American “pub grub” and 12 beers on tap. Catering to late-night cravings, early morning breakfast needs or mid-day business lunches, SKYBOX’s extended hours make it everyone’s best friend. SKYBOX To Go offers additional convenience from its location near the Poker Room, where quick meals can be packed up for spectators short on time. The bar’s design by hospitality firm Remedios Siembieda frames the space in an artistic, glass photo montage in celebration of sports.

EXECUTIVE CHEF

Robert Rust

HOURS

Lunch and dinner; Sunday – Thursday, Noon – Midnight
Friday & Saturday, Noon – 2 a.m.

Sweet Chill

OVERVIEW

Features old-fashioned ice creams, sorbets, gelato and paninis in a relaxing, yet dynamic atmosphere perfect of a quick chill-break. Evoking the swirl of an ice cream treat, Sweet Chill’s interior by high-profile designer Karim Rashid portrays one continuous gesture, with a ribbon-like pink design flowing across the curved ceiling and onto the walls. Candy-colored butterfly chairs further the Candyland appeal.

HOURS

Daily, 7 a.m. – 10 p.m.

CAPACITY

64 seats

Roasted Bean

OVERVIEW	Specialty coffees, freshly baked French pastries, quiches and unique sandwiches
HOURS	Daily, 7 a.m. – 10 p.m.
DESIGNER	Jaques Garcia Decoration

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