BAZAAR MEAT®
BY JOSÉ ANDRÉS

“Top 5 Steakhouses in America”
Fox News
Bazaar Meat®
by José Andrés

A groundbreaking culinary experience, Bazaar Meat by José Andrés is the James Beard Award-winning chef’s wild and wonderful celebration of the carnivorous, in all its forms. Enjoy nuanced, playful cuisine and cocktails for which The Bazaar by José Andrés has become known on both coasts, in a strikingly seductive setting by Philippe Starck, in collaboration with SLS Hotels. Bazaar Meat has been named one of The Daily Meal’s “101 Best Restaurants in America” and holds Wine Spectator’s prestigious “Best of Award of Excellence.”

CAPACITIES

Reception: 500 guests
Seated: 250 guests
Partial Buyout Reception: 175 guests
Partial Buyout Seated: 150 guests
Sam’s Room (Private): 50 guests
Silver Room (Private): 25 guests
Chef’s Table (Private): 10 guests

For groups of 11 guests or fewer, reservations are available at slslasvegas.com/bazaarmeat or 702.761.7610.
Named one of *Time*'s “100 Most Influential People” and awarded Outstanding Chef by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is also known for his groundbreaking avant-garde cuisine and his award-winning group of restaurants plus a food truck located throughout the country and in Mexico City.

Andrés is a committed advocate of food and hunger issues and is known for championing the role of chefs in the national debate on food policy. In 2012, Andrés formed World Central Kitchen, a nonprofit that provides smart solutions to hunger and poverty by using the power of food to empower communities and strengthen economies. In 2015, he premiered his documentary *Undiscovered Haiti*, giving viewers an unprecedented look into this beautiful country. Andrés’ work has earned awards and distinctions such as Outstanding American by Choice, awarded by President Barack Obama and the McCall-Pierpaoli Humanitarian Award. In 2015, he was named EY Master Entrepreneur of the Year in Greater Washington for his leadership and impact on the global business community and awarded the Congressional Hispanic Caucus Institute’s Chair’s Medallion Award.

For more information, visit joseandres.com.
THE CLASSICS
Super-Giant Pork-Skin Chicharrón
Greek yogurt, za’atar spices
Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy
Bagels & Lox Cone*
Dill cream cheese, salmon roe
Croquetas de Pollo
Chicken-bechamel fritters
The Classic Tartare*
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls
Lucía’s Salad*
Endive Caesar salad, Parmesan, anchovy, air croutons
Chateaubriand, Tenderloin
Brandt Beef, CA, Holstein
Perigord sauce, pomme soufflé
Buttered Potato Purée
Butter, butter, more butter, some potatoes
Grilled Asparagus
Romesco sauce
Desserts
Cream puffs, assorted tarts, little cakes
125/person

JOSE’S WAY
Cotton Candy Foie Gras
Crispy amaranth
Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy
Bagels & Lox Cone*
Dill cream cheese, salmon roe
Smoke & Ice Fresh Oysters*
Apple wood-smoked oysters, apple mignonette
The Classic Tartare*
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls
Chef’s Selection of Cured Meats
“Beefsteak” Tomato
Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves
Rosewood Texas Rib Eye
Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired
Cauliflower Steak
Pine nuts, preserved lemon
Buttered Potato Purée
Butter, butter, more butter, some potatoes
Grilled Asparagus
Romesco sauce
Desserts
Cream puffs, assorted tarts
185/person

ELEVATE YOUR EXPERIENCE
 Strauss Grass-Fed Strip Loin  15/person
Rosewood Texas Rib Eye  45/person
Lindsay Ranch Rib Eye  75/person
Lindsay Ranch Strip Loin  80/person

COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE
Kobe Eye of the Rib*  50/oz.
“Vaca Vieja” Mindful Meats Rib Eye  45/6 oz.

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
All prices are per person unless noted otherwise and exclude beverages, tax, fee, and gratuity. Bottled water is served at all group functions for 6/person.
BRANDT BEEF CHATEAUBRIAND  
Brawley, CA
Brandt Beef is a single-family organization in the beef business for over 100 years and currently headed by William Brandt. All of their cows are raised in Northern California on a vegetarian diet of corn and alfalfa, with no hormones or antibiotics. Brandt Beef is not dry-aged.

STRAUSS GRASS-FED STRIP LOIN  
Franklin, WI
The Strauss family raises Angus beef on a strictly organic grass-fed diet, with no antibiotics or GMOs.

ROSEWOOD TEXAS WAGYU RIB EYE  
Ennis, TX
Grass-fed and corn-finished Wagyu beef is dry-aged for 21 days. This is our most popular steak.

LINDSAY RANCH WASHUGYU STRIP LOIN & RIB EYE  
Lexington, OR
Lindsay Ranch raises Wagyu beef in the traditional Japanese manner with a proprietary diet rich in rice straw. Our Washugyu beef is dry-aged in California for 28 days, giving it a profoundly distinct aroma and flavor.

KOBE EYE OF THE RIB  
Hyogo Prefecture, Japan
Bazaar Meat is one of only nine properties in the United States certified to source and serve authentic Kobe beef from Japan. Our Kobe beef is cooked at the table on an ishiyaki grilling stone.

"VACA VIEJA" MINDFUL MEATS RIB EYE  
Point Reyes Station, CA
Run by Claire Herminjard, Mindful Meats has carved a niche selecting grass-fed Holstein cows who have been fed and housed according to the most strict organic standards for up to eight years. Some of the best beef in Spain is from older cows, and Bazaar Meat is the only restaurant in America featuring the intense, mature flavor that comes with these older animals.
THE CLASSICS
Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy
Croquetas de Pollo
Chicken-bechamel fritters
Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée
“Beefsteak” Tomato Tartare
Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves
Bagels & Lox Cone*
Dill cream cheese, salmon roe
Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce

75/person

JOSÉ’S WAY
Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy
Croquetas de Pollo
Chicken-bechamel fritters
Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée
“Beefsteak” Tomato Tartare
Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves
Bagels & Lox Cone*
Dill cream cheese, salmon roe
Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce
King Crab & Shrimp Cocktail
Cocktail sauce, avocado
Chef’s Selection of Cured Meats
-OR-
Cotton Candy Foie Gras

100/person

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
All prices are per person unless noted otherwise and exclude beverages, tax, fees, and gratuity. Bottled water is served at all group functions for 6/person.
BEER & WINE

House Beer
House Red, White & Sparkling Wine
25/hour (two-hour minimum)

PREMIUM BEER & WINE

Premium Beer
Our Sommelier’s Selection of Premium Red, White & Sparkling Wine
35/hour (two-hour minimum)

STANDARD BAR

House Beer
House Red, White & Sparkling Wine
Well Liquor
35/hour
*Add Select Specialty Cocktails 5/hour*

PREMIUM BAR

Premium Beer
Our Sommelier’s Selection of Premium Red, White & Sparkling Wine
Premium Liquor
45/hour
*Add Select Specialty Cocktails 5/hour*

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All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Energy drinks are not included.

*Bottled water is served at all group functions for 6/person. You must be 21 or older to consume alcohol. Please drink responsibly.*
<table>
<thead>
<tr>
<th>CHAMPAGNE/SPARKLING</th>
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<tbody>
<tr>
<td>Schramsberg, Blancs de Noirs, Napa Valley, California  95</td>
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<tr>
<td>Val de Mer, Brut Nature Rosé, Burgundy, France  75</td>
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<tr>
<td>Veuve Clicquot, Yellow Label, Brut, Reims, France  125</td>
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<tr>
<td>Perrier-Jouët, Blason Rosé, Épernay, France  179</td>
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<tr>
<th>WHITE</th>
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<tbody>
<tr>
<td>Scarpetta, Pinot Grigio, Veneto, Italy  55</td>
</tr>
<tr>
<td>Morgadio, Albariño, Rias Baixas, Spain  65</td>
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<tr>
<td>Irun, Verdejo, Rueda, Spain  60</td>
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<tr>
<td>Domaine Vacheron, Sauvignon Blanc, Sancerre, France  95</td>
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<tr>
<td>William Fevre, Champs Royeaux, Chardonnay, Burgundy, France  85</td>
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<td>Sandhi, Chardonnay, Santa Barbara, California  80</td>
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<td>Cakebread, Chardonnay, Napa Valley, California  115</td>
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<td>JJ Prum, Kabinett Riesling, Mosel, Germany  75</td>
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<th>ROSÉ</th>
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<tr>
<td>Bodegas Ontañon, Viura-Tempranillo, Rioja, Spain  60</td>
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<th>RED</th>
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<tr>
<td>Bodegas Peique, Ramon Valle, Mencia, Bierzo, Spain  70</td>
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<tr>
<td>Maison L’Envoye, Two Messenger, Pinot Noir, Willamette Valley, Oregon  80</td>
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<tr>
<td>Hartford Court, Pinot Noir, Russian River Valley, California  90</td>
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<tr>
<td>Vall Llach, Pinot Noir, Russian River Valley, California  75</td>
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<tr>
<td>CVNE Viña Real, Tempranillo Blend, Rioja, Spain  60</td>
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<tr>
<td>Abadia Retuerta, Selección Especial, Tempranillo, Sardón de Duero, Castilla y León, Spain  96</td>
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<tr>
<td>Juan Gil, 18 Meses, Monastrell Blend, Jumilla, Spain  99</td>
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<td>Leviathan, Cabernet Sauvignon Blend, California  120</td>
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<td>Faust, Cabernet Sauvignon, Napa Valley, California  125</td>
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<tr>
<td>Silver Oak, Cabernet Sauvignon, Alexander Valley, California  160</td>
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</tbody>
</table>

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