



BREAKFAST

Continental Breakfast 19.

*selection of fresh squeezed juice and coffee or tea
and your choice of one of the following items:*

Warm Pastry Basket *with homemade preserves, sweet butter*

Croissant *with homemade preserves, sweet butter*

Assorted Basket of Toast *with homemade preserves, sweet butter*

Cream of Wheat *served with warm milk, brown sugar, raisins*

Irish Steel Cut Oatmeal *served with warm milk, brown sugar, raisins*

Homemade Almond & Cashew Nut Granola 12.

organic sheep's milk yogurt, strawberries

Huckleberry Buttermilk Pancakes 16.

huckleberries, organic orange blossom honey butter, pure maple syrup

White Chocolate & Orange Bread French Toast 16.

organic orange blossom honey butter, pure maple syrup

Tableau Breakfast 28.

Two Eggs, Any Style

*served with Nueske bacon, Tableau potatoes, toast,
warm bakery basket with homemade preserves, sweet butter,
choice of fresh squeezed juice and coffee or tea*

Fresh Fruit Plate 14.

organic sheep's milk yogurt

Omelette 17.

ratatouille and fontina cheese, toast, Tableau potatoes

Eggs Benedict 21.

poached eggs, Nueske Canadian bacon, béarnaise sauce

House Made Elk Sausage & Eggs 22.

poached eggs, marble potato hash, charon sauce

Smoked Salmon 17.

traditional garnishes, toasted bagel

Sides

Two eggs, any style 10.

Nueske bacon or chicken-apple sausage 7.

Tableau potatoes 6.

Marble potato hash 6.

Bowl of fresh berries 12.

Small fresh fruit plate 8.

Homemade Pastry Basket 6.

Toast 4.

Fresh Squeezed Juices

orange ~ carrot ~ grapefruit ~ pineapple 6. today's smoothie 9.

Breakfast Cocktails

Wasabi Bloody Mary 12.

Bellini 12.

Mimosa 12.

Spiked Coffee 9.

Screwdriver 12.

Bloody Caesar 12.

Executive Chef — David Spero

Tableau at Wynn Las Vegas. Call 702.770.DINE (3463) for reservations.

LUNCH

Appetizers

Shellfish Plateau 55.

maine lobster, gulf prawns, ceviche, crab claws, East or West Coast oysters

Clam Chowder 10.

crispy pancetta, chives

Baja Bay Scallops & Caribbean Prawns Ceviche 14.

jicama and lime

Seared Foie Gras 18.

huckleberry vol-au-vent, dates, watercress

Oyster Rockefeller 10.

cream spinach, onion, fennel

Shrimp Cocktail 16.

Roasted Beet Salad 14.

roasted baby beets, haricots verts, blue cheese, truffle vinaigrette

Tomato Bisque 10.

basil oil, fontina crostini

Endive Salad 14.

Belgian endive, watercress, toasted almonds, blue cheese, orange vinaigrette

Braised Beef Short Rib Ravioli 16.

wild mushrooms, pea tendrils

Organic Field Lettuce Mixed Salad 8.

mini organic tomatoes, crumbled Sonoma goat cheese, white balsamic vinaigrette

Traditional Caesar Salad 14.

organic whole leaf romaine hearts

Oysters 3.ea.

East or West Coast

Entrees

Dungeness Crab Club Sandwich 21.

bacon, tomatoes, avocado, micro celery leaves, grilled baguette viennoise, Old Bay fries

Sliced N.Y. Steak Salad 23.

served over bed of mixed greens, tomatoes, blue cheese, fried shallots

Chop Salad 18.

Italian meats and cheeses, marinated vegetables, beans, red wine vinaigrette

Yellowfin Tuna Tartare 24.

mango, avocado, soy vinaigrette

Seared Salmon Salad 24.

arugula, candied pecans, blue cheese, balsamic-molasses dressing

Pancetta Wrapped Halibut 22.

beet and salsify salad

Chicken Lettuce Cups 19.

diced chicken, ham, bacon, tomato, quail egg, 1000 island dressing

Scallops and Caviar 28.

Osetra caviar, duo of bacon braised cauliflower purée, citrus salad

Braised Kobe Short Ribs 24.

roasted carrots, organic bean medley, crispy bone marrow

Kobe Burger 16.

aged cheddar, sesame roll, Old Bay fries

Pan Roasted Chicken 19.

fruit quinoa salad, caramelized onion jus

Maine Lobster 27.

vanilla parsnip purée, caramelized grapefruit, lobster mushrooms

"Milk and Cookies" Soufflé

Our signature dessert — chocolate chip cookie soufflé served with vanilla ice cream and chocolate sauce

10

Sides 7.

Old Bay seasoned fries toasted quinoa pilaf
organic bean ragout market vegetables

Tableau at Wynn Las Vegas. Call 702.770.DINE (3463) for reservations.

BRUNCH

Appetizers

Clam Chowder 10.
crispy pancetta, chives

Shrimp Cocktail 16.

Organic Field Lettuce Mixed Salad 8.
mini tomatoes, crumbled Sonoma goat cheese, white balsamic vinaigrette

Fresh Fruit Plate 13.
organic sheep's milk yogurt

Roasted Beet Salad 14.
roasted baby beets, haricots verts, blue cheese, truffle vinaigrette

Chilled Shellfish Plateau 55
Maine lobster, gulf prawns, ceviche, crab claws and East or West Coast oysters

Tomato Bisque 10.
basil oil, fontina crostini

Endive Salad 14.
Belgian endive, watercress, toasted almonds, blue cheese, orange vinaigrette

Oysters 3.00 ea
East or West Coast

Traditional Caesar Salad 14.
organic whole leaf romaine hearts

Homemade Almond & Cashew Nut Granola 12.
organic sheep's milk yogurt, strawberries

Entrees

Tableau Breakfast 28.
Two Eggs, Any Style
Nueske bacon, Tableau potatoes, toast, warm bakery basket with homemade preserves, sweet butter, choice of fresh squeezed juice and coffee or tea

Omelette 17.
ratatouille and fontina cheese, toast, Tableau potatoes

Huckleberry Buttermilk Pancakes 16.
huckleberries, organic orange blossom honey butter, pure maple syrup

House Made Elk Sausage & Eggs 22.
poached eggs, marble potato hash, charon sauce

Eggs Benedict 21.
poached eggs, Nueske Canadian bacon, béarnaise sauce

White Chocolate & Orange French Toast 16.
organic orange blossom honey butter, pure maple syrup

Pan Roast Chicken 19.
fruit quinoa salad, caramelized onion jus

Chicken Lettuce Cups 19.
diced chicken, ham, bacon, tomato, quail egg, 1000 island dressing

Smoked Salmon 16.
traditional garnishes, toasted bagel

Dungeness Crab Club 21.
bacon, tomato, avocado, micro celery leaves, grilled baguette viennoise, Old Bay fries

Kobe Burger 16.
aged cheddar, sesame roll, Old Bay fries

Seared Salmon 24.
spinach salad, bacon, winter vegetables

N.Y. Steak Salad 23.
tomatoes, mixed greens, blue cheese, shallot, red wine vinaigrette

Yellowfin Tuna Tartare 24.
mango, avocado & soy vinaigrette

Maine Lobster 27.
vanilla parsnip purée, caramelized grapefruit, lobster mushrooms

"Milk and Cookies" Soufflé

Our signature dessert – chocolate chip cookie soufflé served with vanilla ice cream and chocolate sauce

10

Sides

marble potato hash 6.

chicken-apple sausage 7.

Irish steel-cut oatmeal 9.

Tableau potatoes 6.

Nueske bacon 7.

cream of wheat 9.

Old Bay fries 6.

two eggs any style 10.

house made pastry basket 6

Fresh Squeezed Juices

orange ~ carrot ~ grapefruit ~ pineapple 6. today's smoothie 9.

Food Allergy Menus available upon request.

18% gratuity will be added to parties of 7 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Proper attire requested – appropriate footwear, please.

Tableau at Wynn Las Vegas. Call 702.770.DINE (3463) for reservations.