

6 Le Cirque

Paul Liebrandt, who closed The Elm in Williamsburg, Brooklyn, and is probably best known for his work at the now-closed two-Michelin-starred Corton in New York City, heads to Le Cirque at the Bellagio for a special dinner on Saturday, Jan. 20. The dining experience at 5:30 and 9 p.m. includes wine pairings for \$275 per person. The menu features foie gras rouge with white mulberry, hibiscus and trevise, served with Jean-Charles Boisset "JCB N° 69 Rosé," Crémant de Bourgogne. Next comes bonito and lamb cru with pistachio, oyster leaf and sea grapes, served with Jean-Charles Boisset "JCB N°5" Rosé," Côtes de Provence, 2015. Sunchoke and black winter truffle comes with sunchoke ravioli, aged Gouda and black truffle gelée with J. Moreau, Mont de Milieu, Chablis 1er, 2015. Lobster and Nantucket scallops with almond milk, almond charcoal and oscetra caviar comes with Domaine de la Vougeraie, Savigny-lès-Beaune Blanc, Côte de Beaune 2014. A tourte de plume with squab, partridge and red cabbage is served with Bouchard Aîné & Fils, Clos de la Roche, Morey-Saint-Denis 2011. Next, winter comté with bitter chocolate, winter black truffle and sour cherry with Dow's Porto 1985. The meal ends with soufflé Louis XIII with clementine, coffee and toffee served with Remy Martin "Louis XIII."

