

Le Cirque, Las Vegas

Contributed by Mr Five Star

Experience the timeless sensation created by charismatic Restaurateur, Sirio Maccioni. The rarity of Le Cirque's AAA Five Diamond rating speaks eloquently of French cuisine - exquisite, bold, transcendent. Immerse yourself in a jubilant showing of brilliant color adorning this famed lakeside destination designed by Adam D. Tihany. Exuding a celebratory mood, Le Cirque's opulent dining room is enhanced with coveted wines and attentive service. MrFiveStar and Ivo Angelov General Manager April 2009.

When you think about fine dining Le Cirque should roll off your tongue. Dishes here are prepared with such detail and perfection you can almost rationalize the cost. Like most of the high-end eateries they offer an unforgettable foie gras and can make fish want to get out of the water to be paired with exquisite sauces that melt your taste buds. The beef becomes a culinary treat you could never get at an ordinary steakhouse. Think about \$300.00 per person with wine and a decent tip. MrFiveStar says "do it, you will love it"! Live a little! Click here [Le Cirque](#).

Le Cirque is not a Restaurant, it is an experience. No crowded tables like the old days in New York. Not here! Le Cirque is truly a very special dining experience when in Las Vegas. The restaurant team has been together for over 11 years. When I say "team", that is exactly what you get. These professionals provide service, food and ambiance hard to find anywhere in the world. This is NOT a tourist trap. If you enjoy the best, then Le Cirque is as good as it gets in Las Vegas. Just click here [Le Cirque](#) and see for yourself.

Le Cirque never disappoints. Executive Chef Steven Varga is an innovator, offering cold and hot appetizers that titillate the taste buds. The signature lobster salad with black truffle dressing remains a personal favorite. Ahi tuna tartar with a quail egg, cucumber and caviar crème fraîche is a joy. A traditional gazpacho is enhanced with Dungeness crab. Le Cirque offers two dining options.

A prix fixe three-course dinner that includes a choice of appetizer, main course and dessert (\$95 per person) and a five-course degustation that changes nightly.

Those who want the ultimate Le Cirque splurge have the degustation menu: five courses and dessert (\$115 per person). For the ultimate degustation dinner, add wines expertly chosen by sommelier Frederic Montondon.

Le Cirque's fine wine list includes more than 900 international selections. Wine pairings change daily with the menus. At one Le Cirque degustation dinner the wines chosen for me were delightful. Reisling, Pichler, Wachau, Austria 2001; Tokaji, Rosewood Vineyards, Victoria Australia; Gruner Veltliner, Prager, Austria 2001; Chambolle Musigny, A.F. Gros, Burgundy 2000; Côte-Rôtie René Rostaing 2000, and with dessert, a Sandeman Founders Reserve. I loved mellowing out with dessert and the flavorful Sandeman port. Le

Cirque's food and wine presentations and appointments are elegant. The exquisite table appointments and serving pieces add to pleasure of a repast at Le Cirque.