



Fact Sheet

RESTAURANT	BARDOT Brasserie A nod to the Parisian café lifestyle, BARDOT Brasserie is reminiscent of the bistros and brasseries that decorate the city. BARDOT will offer guests a place to start the evening, celebrate with cocktails, revel in a meal with friends and enjoy long lively weekend brunches.
LOCATION	ARIA Resort & Casino 3730 Las Vegas Blvd. Las Vegas, NV 89158
PHONE	702-590-8610
WEBSITE	www.michaelmina.net
OPENING DATE	January 16, 2015
HOURS	Dinner <ul style="list-style-type: none">Monday – Friday, 5:30 p.m. – 10:30 p.m.Saturday – Sunday, 1:30 p.m. – 10:30 p.m. Brunch <ul style="list-style-type: none">Saturday & Sunday, 9:30 a.m. - 1:30p.m. Happy Hour <ul style="list-style-type: none">Daily, 5 p.m. – 7 p.m.
MANAGING CHEF	Michael Mina
EXECUTIVE CHEF	Joshua Smith
GENERAL MANAGER	Gerti Gjika
CUISINE	Classic French Brasserie viewed through an American lens The cuisine at BARDOT will embrace the culture and feeling of dining at a Parisian café with a strong emphasis on the approachable and familiar. Beef Wellington for two, USDA Prime rib, Smoked Duroc Pork chop & herb roasted heritage chicken are features on a menu designed with a reverent approach to a classical yet comfortable dining experience.

BEVERAGE PROGRAM

A tip of its hat to the eclectic bars throughout the Parisian districts, the cocktail program offers twists on classics such as the Sidecar from Harry's Bar and the Serendipity from Bar Hemingway. The selection of spirits will be concise but well curated. With a focus on Cognacs and Armagnac's as well as the largest vintage Chartreuse list in Las Vegas, the spirits connoisseur will be pleasantly surprised. From independent bottling of defunct scotch distilleries to highly allocated bourbons, Bardot's selection will define refinement and maturity. The wine program will feature a selection of smaller, lesser-known regions in France and also offer verticals of Bordeaux with exceptional value. In addition, an array of French wines from the more familiar regions of Burgundy, Rhône, Alsace and the Loire Valley will be available alongside selections from the New World made in styles reminiscent of their old-world brethren.

CREDIT CARDS

All major credit cards accepted

WHEELCHAIR ACCESS

Yes

RESERVATIONS

Recommended

ATTIRE

Business casual

CAPACITY

Total – 206
Bar and Lounge – 89
PDR - 36

DESIGN

Designed by Bishop Pass, BARDOT is drenched in allure and anticipation where low lighting and dramatic shadows set the stage for an unforgettable brasserie experience. From the outside, a quaint French storefront reveals a well-appointed, zinc-topped bar, which stars as the centerpiece of the room. Luxurious booths and banquettes, upholstered in rich burgundy leather, offer front row seats to a culinary show behind the glass-enclosed kitchen of Michael Mina's lavish interpretation of a Parisian brasserie.

MUSIC

An ode to the 1920's Jazz Age, The Playlist Generation has created a sonic identity inspired by Hemingway's Paris and the Café lifestyle he and his "Lost Generation" compatriots immersed themselves in. Classic chanson, gypsy jazz and musette of the time is paired with the contemporary artists and genres they inspired to perfectly match the energy of this lively brasserie.

PRIVATE EVENTS

The restaurant is available for private events and buyouts. For more information call 702.590.8638.

SOCIAL MEDIA

Twitter & Instagram: @BARDOT_LV

ABOUT MINA GROUP

MINA Group is a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative restaurant concepts. MINA Group is led by Chef/Founder Michael Mina whose accolades include James Beard Foundation "Who's Who of Food and Beverage" inductee in 2013, Bon Appétit Chef of the Year, San Francisco Magazine Chef of the Year, and International Food and Beverage Forum's Restaurateur of the Year. Operating since 2003, MINA Group currently manages over 40 restaurants including ARCADIA in San Jose; BARDOT BRASSERIE in Las Vegas; BOURBON STEAK in DC, Glendale, Miami, Nashville, Orange County, Santa Clara and Scottsdale; BOURBON PUB and MICHAEL MINA's TAILGATE in Santa Clara; CAL MARE in Springfield and OSTERIA CAL MARE in Los Angeles; CLOCK BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco, Houston, Aventura and San Diego; LOCALE MARKET and FARMTABLE CUCINA in St Petersburg, Florida; MARGEAUX BRASSERIE and PETIT MARGEAUX in Chicago; MICHAEL MINA in San Francisco and Las Vegas; MINA BRASSERIE in Dubai; MINA'S FISH HOUSE in Oahu; PABU in San Francisco and Boston; PIZZA & BURGER in Miami Beach; PUB 1842 in Las Vegas; RN74 in Seattle; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; THE HANDLE BAR in Jackson Hole; THE RAMEN BAR in San Francisco; THE STREET: A MICHAEL MINA SOCIAL HOUSE in Waikiki, and TRAILBLAZER TAVERN in San Francisco. For a complete list of restaurants please visit <http://michaelmina.net>. Follow Michael Mina on Facebook at Michael Mina, and on Instagram and Twitter at @ChefMichaelMina.

MEDIA CONTACTS

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