



FACT SHEET

RESTAURANT	MICHAEL MINA Bellagio
LOCATION	Bellagio Resort & Casino 3600 Las Vegas Blvd South Las Vegas, NV 89109 <i>Located in the heart of Bellagio's Conservatory & Botanical Gardens</i>
PHONE	(702) 693-8865 (866) 259-7111
OPENING DATE	October 15, 1998
HOURS	Monday – Saturday, 5:30 p.m. – 10 p.m.
MANAGING CHEF	Michael Mina
EXECUTIVE CHEF	Nick Dugan
GENERAL MANAGER	Jorge Pagani
CUISINE	Contemporary Seafood

Inspired by seaside dining along the coast of the Mediterranean, MICHAEL MINA offers a variety of fresh seafood offerings. Each dish is prepared using modern techniques and global influences with a focus on simple, yet elegant presentations.

BEVERAGE PROGRAM The cocktail program features seasonal fruits and botanicals inspired by Bellagio's various Conservatory installations, past and future.

The wine list boasts an eclectic collection of small, boutique, American wineries as well as celebrated French and European vineyards.

MENU PRICES	Appetizers \$18 – \$31 Entrees from \$55
CORKAGE	\$50 per 750ml bottle for the first 2 bottles, wines must not be represented on the wine list.
CREDIT CARDS	All major credit cards accepted
WHEELCHAIR ACCESS	Yes
RESERVATIONS	Recommended
ATTIRE	Casino Chic
CAPACITY	Dining Room – 118 Bar – 10 Lounge – 40 Private Dining Room - 24
PRIVATE EVENTS	Luncheon bookings, buyouts, and private event space available. For private dining contact (702) 693-7317.
SOCIAL MEDIA	Twitter: Michael Mina Bellagio Instagram: MichaelMinaLV Hashtags: #MinaMoments
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, <i>Bon Appétit</i> Chef of the Year, <i>San Francisco Magazine</i> 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; MARGEUX BRASSERIE and PETIT MARGEUX 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 CONTACT

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