

Joël Robuchon's Las Vegas Restaurants Celebrate 20 Years with Special Menus at MGM Grand, October 3-6



Rare opportunity to experience Robuchon's Day One menu that captivated the culinary world

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LAS VEGAS (August 19, 2025) – [Joël Robuchon](#) – Las Vegas' only restaurant to receive three Michelin stars – and creative countertop workshop [L'Atelier de Joël Robuchon](#) are celebrating 20 years in Las Vegas at MGM Grand this year. The heralded destinations will offer 20th anniversary menus October 3-6 at each location, including a special tribute at Joël Robuchon featuring the exact 16-course masterpiece former Chef Robuchon prepared on opening day in 2005.

Both restaurant menus will also offer optional wine pairings, wine-by-the-glass and wine bottle selections for purchase. Reservations are required and may be made by visiting the [Joël Robuchon Restaurant](#) and [L'Atelier de Joël Robuchon](#) restaurant pages online.

"Celebrated globally as the *Chef of the Century*, Chef Robuchon made waves in the culinary world when he embraced Las Vegas 20 years ago," said Executive Chef Eleazar Villanueva. "Robuchon's impact on this city and countless chefs' careers who have come through our kitchen is immeasurable. So, we wanted to mark the special occasion by going back to the beginning with the momentous Day One feast from Chef himself."

Joël Robuchon Restaurant

Epitomizing the pinnacle of the fine dining experience, Joël Robuchon will serve its heralded dégustation menu that debuted 20 years ago – 16 courses of edible works of art conceptualized by Chef Robuchon. Chef Villanueva, a James Beard-nominated chef, reached out to numerous chefs who worked at Joël Robuchon over the past 20 years to ensure that every detail of each dish is exactly how it was cooked, plated, and presented on Day One. The special menu is priced at \$525 per person.

• **Menu Highlights:**

- **Le Caviar Impérial** – Ossetra caviar served atop crab in a crustacean gelée dotted with cauliflower purée.
- **Le Homard de Bretagne** – Brittany lobster under a disappearing saffron hostie in a seafood bouillon.
- **Le Chocolat** – Warm chocolate and coffee perfumed cocoa morsels.



L'Atelier de Joël Robuchon Counter and Dining Room

L'Atelier de Joël Robuchon

Chef Robuchon's rebellious concept, built to challenge fine dining's status quo, will serve nine courses of its revered experimental dishes that blend approachable ingredients with boundary-pushing cooking techniques. Guests will gather around the restaurant's unique countertop setting to watch Robuchon chefs meticulously craft each artful minutia of their meal. The exclusive menu is priced at \$255 per person.

- **Menu Highlights:**

- **Le Ravioli** – Foie gras ravioli served in a rich herb consommé.
- **Les Côtelettes D'Agneau** – Lamb chops served with zaalouk d'aubergines and a herbs salad.
- **Le Chocolat** – Chocolat sensation with "crèmeux" fleur de cacao and an Oreo crumble.

For more information and to book a reservation, visit [MGM Grand online](#).

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About MGM Grand

MGM Grand Hotel & Casino, "The Entertainment Authority," offers the ultimate Las Vegas experience with a variety of accommodations to serve every need and signature dining by top celebrity chefs including Tom Colicchio, Wolfgang Puck, Joël Robuchon and Morimoto. In addition to a pampering spa and salon and a contemporary conference center with more than 850,000 square feet of meeting space, the hotel offers a wide range of world-class entertainment at the MGM Grand Garden Arena; the epic KÀ by *Cirque du Soleil*; world-famous dance crew Jabbawockeez; master illusionist David Copperfield; Topgolf Las Vegas; Brad Garrett's Comedy Club; and Hakkasan Las Vegas. MGM Grand is operated by MGM Resorts International (NYSE: MGM). For more information and reservations, visit [mgmgrand.com](#), call toll free at (877) 880-0880, or find us on [Instagram](#), [Facebook](#) and [X](#).

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