

Le Cirque at Bellagio to Host Château Haut-Brion Dinner March 6-7

An elevated dining experience celebrating the world-renowned Bordeaux wine estate

LAS VEGAS, NV (February 13, 2026) – **Le Cirque**, a Forbes Five-Star recipient for 10 consecutive years, at Bellagio Resort & Casino will host an exclusive two-night Château Haut-Brion dinner on Friday, March 6 and Saturday, March 7. The epicurean journey will celebrate one of Bordeaux's most historic wine estates through an elevated, multi-course culinary experience, hosted by Château Haut-Brion representative, Mr. Guillaume-Alexandre Marx.

Menus are priced at \$995 and \$1,950 per person, based on wine pairing selection, plus tax and gratuity. Reservations are available between 5 p.m. and 9:30 p.m. and can be made [online](#) or by calling Le Cirque directly at (702) 693-8100.

Founded in the 16th century and classified as a Premier Grand Cru Classé in 1855, Château Haut-Brion is revered for producing wines of exceptional elegance, complexity, and longevity. Located in Pessac-Léognan, the estate has long set the benchmark for fine Bordeaux, earning international acclaim for its consistency and craftsmanship. Today, Château Haut-Brion is part of Domaine Clarence Dillon, continuing its legacy as one of the world's most prestigious wine producers.

The evening dinner menu options and wine pairings will include:

TIER ONE DINNER

SELECTION OF CANAPÉS

Pata Negra gougère

Louis Roederer Cristal, Champagne 2015

POACHED ALASKAN HALIBUT

Alaskan king crab, heirloom citrus, butter sauce

Château La Mission Haut-Brion, Blanc, Pessac-Léognan 2019

BLACK TRUFFLE MILLE-FEUILLES

Foie gras torchon and braised celery root

La Chapelle de La Mission Haut-Brion, Pessac-Léognan 2010

TEXTURES OF JAPANESE BEEF

Filet grilled on binchotan, cheek braised in pinot then glazed in yakitori

Château Haut-Brion, Pessac-Léognan 2020

LA FRAISE RUBY

Sablé Breton, Tahitian vanilla whipped ganache, crème glacée

Château Climens, Sauternes 2005

TIER TWO DINNER

SELECTION OF CANAPÉS

Beet and goat cheese macaron

Tartelette smoked salmon and caviar

Pata Negra gougère

Louis Roederer Cristal, Champagne 2015

POACHED ALASKAN HALIBUT

Alaskan king crab, ossetra caviar, heirloom citrus, butter sauce

Château La Mission Haut-Brion, Blanc, Pessac-Léognan 2019

Château Haut-Brion, Blanc, Pessac-Léognan 2019

BLACK TRUFFLE MILLE FEUILLES

Foie gras torchon and braised celery root

La Chapelle de La Mission Haut-Brion 2010, Pessac-Léognan 2010

Château La Mission Haut-Brion 2016, Pessac-Léognan 2016

TEXTURES OF JAPANESE BEEF

Filet grilled on binchotan, cheek braised in pinot then glazed in yakitori, shaved black truffles

Château Haut-Brion, Pessac-Léognan 2020

Château Haut-Brion, Pessac-Léognan 2015

Château Haut-Brion, Pessac-Léognan 2010

LA FRAISE RUBY

Sablé Breton, Tahitian vanilla whipped ganache, crème glacée

Château Climens, Sauternes 2005

For more information and to book a reservation, visit **Bellagio** online.

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