

Bellagio to Host Judgment of Paris 50th Anniversary Dinner at Le Cirque May 22-23

Hosted by Stag's Leap Wine Cellars, the two-night dinner will recreate the historic 1976 tasting that reshaped the global wine industry

LAS VEGAS, NV (April 9, 2026) – **Le Cirque** at Bellagio, in partnership with Stag's Leap Wine Cellars, will commemorate the 50th anniversary of the legendary Judgment of Paris with an exclusive two-night wine dinner May 22-23. This landmark dining experience pays tribute to the 1976 blind tasting that forever altered perceptions of fine wine by placing California producers alongside France's most revered estates.

Two tiers of the menu will be available, priced at \$476 and \$1,976 per person, plus tax and gratuity. Both tiers feature the same multi-course Le Cirque menu, with the distinction centered on the wine pairings. The \$476 tier offers a curated comparison of Napa Valley and French selections inspired by the original tasting, while the \$1,976 tier features an elevated lineup of rare vintages, large-format pours, and highly allocated selections. Reservations are offered anytime between 5 p.m. and 9:30 p.m. and may be secured [online](#) or by calling Bellagio Concierge at (702) 693-7111.

The evening is designed to allow guests to recreate the original tasting experience for themselves, with wines thoughtfully structured around the producers featured in the 1976 Judgment of Paris. Custom scorecards will be provided, encouraging guests to taste, compare, and judge each pairing independently.

"The Judgment of Paris was a turning point for Napa Valley and its wineries, placing American wine on the global stage," said Juan Muñoz-Oca, Estate Director of Stag's Leap Wine Cellars. "Fifty years later, it remains a defining moment that represents the high standards of quality Napa Valley continues to uphold. Throughout this anniversary year, Stag's Leap Wine Cellars is marking the milestone through a series of commemorative wine releases and experiences such as this wine dinner series at Le Cirque at Bellagio, one of the world's renowned resorts for wine and food culture."

The evening's dinner menus will include:

TIER ONE DINNER

AMUSE BOUCHE

Petit black truffle sando
Foie gras "Rocher"
Tête de moine toast

Maison Lombard, Extra Brut Premier Cru, Champagne

LANGOUSTINE "CANOPY"

Served with daurenki caviar and langoustine sauce americaine
Chardonnay, Chateau Montelena, Napa Valley 2023
Chardonnay, Domaine Leflaive, Mâcon-Verzé, Burgundy 2023

LONG ISLAND DUCK À L'ORANGE

With foie gras in a pithivier, with orange emulsion
Château Léoville-Las Cases 'Le Petit Lion', Saint-Julien 2019
Cabernet Sauvignon, Stag's Leap Wine Cellars 'Artemis', Napa Valley 2022

VENISON AU FRUITS ROUGES

Wild venison marinated with juniper berries and heirloom seasonal berries
Château Montrose, Saint-Estèphe 2014
Cabernet Sauvignon, Stag's Leap Wine Cellars 'SLV', Napa Valley 2013 (Served from Magnum)

COCONUT PEARL

Toasted coconut, coconut sorbet, fresh tropical fruits
Château Rieussec, Sauternes 1998

TIER TWO DINNER

AMUSE BOUCHE

Petit black truffle sando

Foie gras "Rocher"
Tête de moine toast
Perrier-Jouet 'Belle Epoque', Champagne 2008 (served from Jeroboam)

LANGOUSTINE "CANOPY"

Served with daurenki caviar and langoustine sauce americaine
Chardonnay, Chateau Montelena, Napa Valley 2018
Chardonnay, Domaine Drouhin 'Clos des Mouches', Beaune Premier Cru, Burgundy 2022

LONG ISLAND DUCK À L'ORANGE

With foie gras in a pithivier, with orange emulsion
Cabernet Sauvignon, Stag's Leap Wine Cellars 'Cask 23', Napa Valley 2010
Château Haut-Brion, Pessac-Léognan 2010

LE CHEVREUIL AU FRUITS ROUGES

Wild venison marinated with juniper berries and heirloom seasonal berries
Cabernet Sauvignon, Stag's Leap Wine Cellars 'SLV', Napa Valley 1987 (Served from Jeroboam)
Château Léoville-Las Cases, Saint-Julien 1982

COCONUT PEARL

Toasted coconut, coconut sorbet, fresh tropical fruits
Château d'Yquem, Sauternes 1998

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

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Media Contact:

Jalynn Gleason
MGM Resorts International
jagleason@mgmresorts.com

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