

Joël Robuchon Restaurant at MGM Grand to Host White Truffle Experience Oct. 16-17

Tasting menu created in partnership with Sabatino and Wilson Daniels

LAS VEGAS, NV (September 28, 2026) – MGM Grand's **Joël Robuchon Restaurant**, newly awarded two stars from the 2026 MICHELIN Guide Southwest, will bring together three acclaimed chefs for an exclusive celebration of white truffles Friday, Oct. 16, and Saturday, Oct. 17. Executive Chef Eleazar Villanueva will be joined by Chef Bouchenoire of L'Atelier de Joël Robuchon Paris and Chef Danzaki, who served as executive chef at Joël Robuchon restaurants in Las Vegas, Singapore and Tokyo, to present Menu Extravagance à la Truffe Blanche, a tasting experience featuring white truffles from Sabatino and wine pairings from Wilson Daniels.

The tasting menu is priced at \$595 per person, plus tax and gratuity. Guests may enhance the experience with a Premier Cru wine pairing for a total of \$1,000 per person or a Grand Cru wine pairing for a total of \$1,800 per person. Reservations for both evenings are available beginning at 5 p.m., with the last seating at 9:30 p.m. Seating is limited and reservations are required by calling the restaurant directly at (702) 891-7925 or by booking [online](#).

Founded in Umbria, Italy in 1911, Sabatino is a family-owned truffle authority with deep roots in Italian truffle culture and expertise for sourcing and producing the world's finest truffles. Today, the company is trusted by leading chefs and luxury hospitality brands worldwide for its quality and knowledge of the ingredient, including Joël Robuchon Restaurant, which will feature exceptional white truffles throughout this epicurean journey.

Based in Napa Valley, California, Wilson Daniels is a fine wine import and marketing company founded in 1978. Committed to "A Culture of Fine Wine in America," they promote enthusiasm for estate wines from distinguished properties, historic families and renowned vineyards from around the world while setting the highest standard for quality, integrity and excellence in support of its winery partners and the hospitality community.

The evening's menu will include:

Le Caviar Impérial

ossetra caviar served atop of crab in a crustacean gelée dotted with cauliflower purée

Grand Cru: Champagne, Gosset 21 Ans de Cave Extra Brut, Ay

Premier Cru: Champagne, Le Monts Fournois Cramant Grand Cru 2017

Le Homard de Bretagne

blue lobster, cauliflower and white truffle shavings, acacia honey vinaigrette

Grand Cru: Chablis Grand Cru, Domaine Laroche, Les Blanchots Réserve de L'Obédience 2020

Premier Cru: Les Vaillons 1^{er} Cru, Domaine Laroche, Chablis 2024

Le Gratin

macaroni with artichoke, foie gras and parmesan

Grand Cru: Savennières, Famille Joly, Clos de la Coulée de Serrant 2024

Premier Cru: Savennières, Famille Joly, Clos de la Bergerie 2024

Le Potimarron

silky red kuri squash velouté with small duck foie gras ravioli, piedmont hazelnut

Grand Cru: Chevalier-Montrachet Grand Cru, Domaine Leflaive 2023

Premier Cru: 1^{er}, Domaine Leflaive, Puligny-Montrachet 2023

La Saint-Jacques

lightly seared scallop in salted butter, sea urchin, chive-infused broth

Grand Cru: Corton Grand Cru, Domaine Faiveley, Clos de Corton 2022

Premier Cru: Rugiens 1^{er}, Domaine Faiveley, Pommard 2021

La Volaille de Bresse

bresse chicken breast layered with paris ham and gruyère cheese, brioche crust, spelt risotto

Grand Cru: Échezeaux Grand Cru, Domaine de la Romanée-Conti 2023

Premier Cru: Cuvée Duvault-Bloch 1^{er} Cru, Domaine de la Romanée-Conti, Vosne-Romanée 2023

La Mandarine

corsican mandarin granita with creamy yuzu confit

Le Mont-Blanc

half-sphere of glazed chestnut, molten xo cognac center, black currant sorbet

Grand Cru: Royal Tokaji Essencia 2016

Premier Cru: Royal Tokaji, Betsek 6 Puttyonos Aszú 2018

Chariot de Mignardises

mignardises cart

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

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About MGM Grand Hotel & Casino

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; Topgolf Las Vegas; Brad Garrett's Comedy Club; Tape Face; 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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