MGM Resorts Newsroom

MICHAEL MINA BELLAGIO INTRODUCES SEASONAL TASTING MENUS INSPIRED BY BELLAGIO'S ICONIC CONSERVATORY

New Dining Concept Extends Famed Conservatory's Artistry into Michael Mina Bellagio Through Seasonal Culinary Inspiration and an Original 10-Course Tasting Menu

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LAS VEGAS (October 6, 2026) – Michael Mina Bellagio introduces Conservatory Dining, a new culinary concept inspired by the changing seasons of Bellagio Resort & Casino's Conservatory & Botanical Gardens. Five times annually, Chef Michael Mina and his culinary team will debut a tasting menu celebrating the Conservatory's spring, summer, harvest, holiday and Lunar New Year displays through seasonal ingredients, inventive flavors and artful presentation.

The 10-course Autumn Harvest Tasting Menu is available now for $295 per person, plus tax and gratuity. Reservations are available Wednesday to Saturday from 5 p.m. to 9:30p.m. and may be madeonlineor by calling Bellagio Concierge at (702) 693-7111.

On the plate, the tasting menu will reflect the season through its ingredients,flavors and artful presentation.

"We are expanding the spectacle of the Conservatory, which draws millions of visitors each year, into the next chapter of Michael Mina Bellagio," said Chef Michael Mina. "There is only one place a bold concept like this can exist. Each season gives us an entirely new creative canvas, and my imagination is running wild with the possibilities."

Debuting alongside Bellagio's Fall Conservatory display, the inaugural dining experience features subtle autumn accents, including amber foliage, heirloom pumpkins and sculptural driftwood.

The Michael Mina Tasting Menu: Autumn Harvest 2026 celebrates the season's bounty throughа 10-course progression spotlighting ingredients such as persimmon, Granny Smith apple, delicata squash, celeryroot and pomegranate. Each course pairs peak-season produce with exceptional seafood and premium meats, interpreted through Chef Mina's signature approach to flavor, technique and artistic presentation.

Course 1:

CAVIAR

petrossian tsar imperial daurenki, dutch baby, bosc pear purée, dill, whipped sour cream

Course 2:

PERSIMMON

maine lobster, shaved fuyu persimmon, cucumber, coriander blossoms, ginger-chili water

Course 3:

BUTTERNUT SQUASH

monterey bay abalone, uni chawanmushi, pickled butternut squash, micro shiso

Course 4:

GRANNY SMITH APPLE

foie gras tart, apple gelée, apple sauce, red grapes, vanilla streusel

Course 5:

CAULIFLOWER

day boat scallop, cauliflower ravioli, leek fondue, graffiti cauliflower confetti, trout roe beurre blanc

Course 6:

ARTICHOKE

ahi tuna, flavors of niçoise, sunny side up quail egg, artichoke cream, fennel emulsion

Course 7:

DELICATA SQUASH

duck confit stuffed delicata squash, slow roasted breast, seared hudson valley foie gras, fig compote, pumpkin velouté

Course 8:

CELERY ROOT

prime brandt NY strip, whipped blue cheese, bloomsdale spinach, celery root purée, crispy celery root, black truffle sauce

or

TRIPLE SEARED A5 WAGYU RIBCAP

$55 Enhancement

Course 9:

POMEGRANATE

pomegranate shaved ice, coconut espuma, lychee, santa barbara finger lime

Course 10:

BARTLETT PEAR

poached pear, brown butter financier, amaretto ice cream

Optional wine pairing is available for $150 per person, with a premium pairing offered for $300 per person. A new zero-proof pairing, priced at $95 per person, complements the menu with selections including grapefruit, cucumber and ginger with the Persimmon course, and a Lyre's Bourbon and Lyre's Rosso and black walnut blend with the Celery Root course.

Guests may also enjoy Autumn Harvest cocktails available à la carte, including Rhubarb, with Elijah Craig Rye, rhubarb, lemon, egg white and Pinot Noir; Apricot, featuring Buffalo Trace Bourbon, Braulio Amaro, apricot and bitters; and Pamplemousse, with Michter's Bourbon, pamplemousse, nectarine, lime and club soda.

Following Harvest, Michael Mina Bellagio will transform again in mid-November alongside Bellagio's Holiday Conservatory display, introducing a new seasonal setting and tasting menu.

Foradditionalinformation, visitBellagioonline.

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About Bellagio Resort & Casino
Inspired by the beautiful villages of Europe, Bellagio Resort & Casino overlooks a Mediterranean-blue, 8 ½-acre lake in which fountains perform a magnificent aquatic ballet. Award-winning dining including CARBONE Riviera, Prime Steakhouse and The Mayfair Supper Club, a world-class art gallery,the exquisite Conservatory & Botanical Gardens, the stunning performance of "O" byCirque du Soleil, a sumptuous spa and salon and exclusive luxury shopping all work together to compose the symphony that is Bellagio. Bellagio isoperatedby MGM Resorts International (NYSE: MGM). For more information and reservations, visitbellagio.com, call toll free at (888) 987-6667 or find us onInstagram,FacebookandX.

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