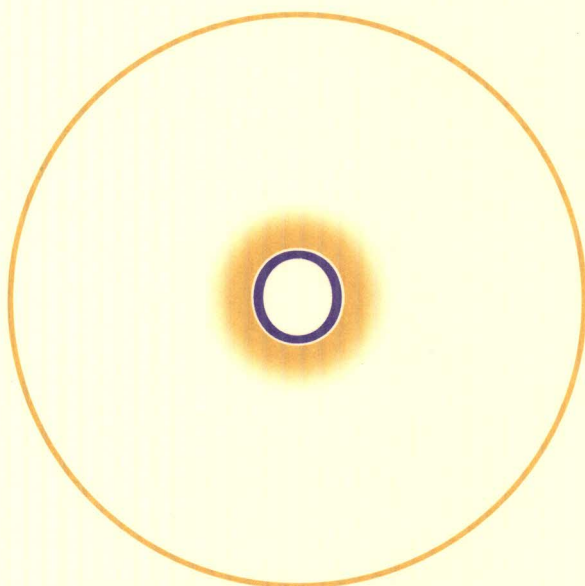


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## CELEBRATION MENU of GREAT AMERICAN FOOD

SALMON TARTAR MARINATED IN RIESLING  
*cilantro, mint and lime crisps*

Ø

WARM OYSTERS WITH SEVRUGA CAVIAR  
*champagne sabayon*

Ø

OVEN ROASTED DAY BOAT HALIBUT BOUILLABAISSE  
*mussels, clams, lobster and a spicy rouille*

Ø

MIREPOIX ROASTED GUINEA HEN WITH SAUTÉ FOIE GRAS  
*braised leg ravioli and natural juices*

Ø

SAUTÉED MEDALLIONS OF BEEF WITH RED WINE  
*herbed marrow, baby carrots and pearl onions*

Ø

WARM CABECOU CROUTON WITH AGED BALSAMIC

Ø

FLOURLESS CHOCOLATE CAKE WITH CHERRY ICE CREAM

Ø

PETITS FOURS AND HANDMADE CHOCOLATES

\$95

SELECT WINES PAIRED WITH EACH COURSE  
(\$45 supplement)

SIGNED COPY OF GREAT AMERICAN FOOD BY CHARLIE PALMER  
(\$35 supplement)

•The Tasting Menu Is For The Entire Table•  
*No Substitutions Please*



## FIRST COURSE

### HOUSE SMOKED ATLANTIC SALMON

*potato cucumber salad with whole grain mustard vinaigrette  
(or served naturally)*

### AUTUMN SPICED BUTTERNUT SQUASH SOUP

*sourdough crouton and herb crème fraîche*

### PAN SEARED SEA SCALLOP WITH CRISPY PRAWNS

*soba noodle salad with spicy lime ponzu sauce*

### TASTING OF FOIE GRAS WITH BRIOCHE TOAST

*asian pear slaw and port wine poached pears  
(\$9 supplement)*

### SEARED FENNEL CRUSTED AHI TUNA

*apple fennel salad and apple chips*

### A SERVICE OF CASPIAN BELUGA CAVIAR

*in the traditional fashion  
(market price)*

### SALAD OF ROAST BEETS AND MIXED GREENS

*sherry vinaigrette and Roquefort cheese*

### HOUSE SMOKED PORK TENDERLOIN WITH SPICED FRUIT COMPOTE

*caramelized honey and arugula*

### ARUGULA AND FRISEE SALAD WITH DUCK CONFIT

*whole grain mustard vinaigrette and fresh herbs*

### OYSTERS ON THE HALF SHELL

*granny smith apple mignonette*

### SAUTÉED BRANDADES WITH SEVRUGA CAVIAR

*fennel salad with orange and basil oils*



## MAIN COURSE

### SEARED AHI TUNA BLOCK

*marinated tomatoes and sautéed chive potato cakes  
(served rare)*

### CRISP SAUTEED ATLANTIC SALMON

*roasted butternut risotto with caramelized onion broth  
or  
simply-grilled with select steamed vegetables*

### BUTTER BASTED MAINE LOBSTER

*autumn vegetable fricassee and roast pumpkin  
(\$9 supplemental)*

### ROASTED BREAST AND BAKED "BRICK" OF DUCK

*cognac green peppercorn sauce and baby broccoli*

### GRILLED MARINATED HANGER STEAK

*red wine braised beef and roasted cippolini onions*

### PAN ROASTED CHICKEN BREAST

*mashed potatoes and shallot wild mushroom ragout*

### OVEN ROASTED DAY BOAT HALIBUT WITH MAINE MUSSELS

*julienne of vegetables and a saffron broth*

### PAPPARDELLE PASTA WITH VEGETABLES "PISTOU"

*stewed vegetables and basil garlic puree, rosemary crisp*

### GRILLED FILET MIGNON WITH YUKON GOLD POTATO GRATIN

*wild mushrooms and a cabernet reduction sauce*

### ROAST RACK OF LAMB WITH HERB GOAT CHEESE CRUST

*roasted vegetable ragout and sautéed fingerling potatoes*

*(Please note that our fish is prepared slightly rare)*

\$55.00







## **For Immediate Release**

For press information contact: Ariane Yazdan or Melissa Fields, Yazdan & Fields, 212.644.1441

### ***Aureole Las Vegas Launches Brand New Version Of Its eWinebook Built Using The Microsoft Windows XP Tablet PC Platform***

*November 17, 2002, Las Vegas:* Charlie Palmer's Aureole Las Vegas was the first to launch its electronic hand held touch-screen computer eWinebook over a year ago enabling guests to survey Aureole's vast wine list. Now, creator and Aureole Wine Director Andrew Bradbury has re-vamped the entire project by working with Microsoft to create the new eWinebook. All the features originally utilized are still there but with Microsoft's cutting edge Windows XP Tablet PC Edition software and Compaq's new Tablet PC, the features have been expanded and updated for even easier usage.

Wine consumers have often been confused or overwhelmed with the options presented when purchasing a bottle of wine. Mr. Bradbury recognized this dilemma and sought a way to simplify a guest's decision. This philosophy has long been true for Chef Charlie Palmer. He believes good food and good wine should not be intimidating but should be enjoyed by all. Andrew Bradbury's vision was to develop a user friendly wine selection experience, and to make it fun and educational at the same time. A self-proclaimed technology guru, delivering on this vision afforded him the chance to integrate his two passions—wine and technology—to offer a new technological solution into a daily dilemma for many Aureole guests. He did this by creating the eWinebook which allows guests to view and query for the perfect wine selection to compliment their meal from the Aureole's over 50,000 bottles of wine.

"Aureole has an interesting problem, in that it's vast wine selection provides it's customers a tremendous amount of flexibility and choice, but also makes deciding on the perfect bottle of wine a much harder decision," said Dick Brass, corporate vice president, Microsoft Corp. "Their innovative use of technology has made selecting a bottle of wine a fun, collaborative experience for everyone at the table".

Bradbury wanted to expand the capabilities of the eWinebook software, but faced many limitations with the existing Linux platform it was built on. He was able to capitalize on the new Microsoft Tablet XP operating system and HP Tablet PC hardware to expand the user experience to a new level of interaction, and develop features that directly address customer needs. The new software now provides customers a comfortable user interface that removes the hesitation to browse for information and builds confidence in the customer's purchase decision which reinforces the elegant relationship that Aureole has with its customers.

"We are excited with the work that the Aureole and its CursiveCode development team have done using the Tablet PC platform to provide a richer experience for its customers," said Alexandra Loeb, vice president of the Tablet PC division at Microsoft Corp. "The features they implemented in the eWinebook software provide customers a computing experience that is not only fun, but is easy to understand and use. Even the novice computer user can enjoy using the eWinebook software and Tablet PC."

The Aureole eWinebook is presented on Compaq's Tablet PC, a slim, sexy state-of-the-art PC Tablet with WiFi. It utilizes Microsoft's new Windows XP Tablet Edition software allowing a multitude of possibilities unavailable on the eWinebook before now. Andrew Bradbury says, "With over a year of experience in tablet technology, wireless internet, custom web publishing and important feedback from guests, we knew how we wanted to expand the eWinebook software, and with the Tablet PC platform we were able to take cutting edge technology and software to deliver a better overall guest experience."

Some of the new/expanded eWinebook features for the Tablet PC include:

- *Digital Ink* – this allows guests to personalize with their own handwriting the wine search. It means no more typing or drop down keyboards. If a guest wants to leave a note, they can personalize and write it with digital ink. If they want to do a search, it's easy to write it (cursive or print) and the software will recognize it and find the selection.
- *Active Digitizer* – The stylus or 'digital pen' used on the eWinebook eliminates mistakes that may have occurred in the past by guests. The stylus follows the guest's progress as it goes across the tablet. The occasional mistake (choices would be erased or unwanted choices would appear) that occurred when a thumb touched the screen while gripping the tablet or when the cover flap was replaced are no longer an obstacle.
- *Navigation* – the new eWinebook allows guests to look at the list anyway they would like – by price, region, grape, bottle size and under any criteria in combination. This puts the power in the guests' hands. Guests are not forced to look at a list the way a sommelier presents it – it's organized by their desires and wants.
- *Wine Cart* (now called 'bookmark') – Allows guests to individually delete wines from bookmarked selections, and also provides a great sales tool for sommeliers.
- *Advanced Search* – Want to search for Silver Oak, Opus One, etc.? Just write it down in your handwriting and the software will find it. Want to search a region or producer? Just write it down. Looking for a particular vintage? Just write it down and your search begins. There is also an assisted menu search that drops down by price (under \$50, \$50-100, etc.), country, wine type (white, red), grape type (chardonnay, merlot, etc.), bottle size (half-bottle, magnums, etc.), and classification (riserva, kabinett, eiswein, etc.). This easy and intuitive feature helps to quickly fine tune a search.
- *Fuzzy Logic Searches* – we named this type of search to explain that your search will always yield results. Whether you only know a few words describing a particular wine choice, the wine you want is in our cellars but at a different price, or even presenting a few different years of your wine choice. If you are unsure how to spell Mouton Rothschild, you can write M O U T and the eWinebook will find it for you.
- *Notes to the Chef* – guests can email a personal note to the chef from their seat in the restaurant to discuss their meal, ask about ingredients or learn about his techniques (if you can convince the chef to divulge his secrets!). The same for the Sommelier. Guests can directly contact the sommelier with questions about their wine, need more info, find out where to get a special vintage, food pairings, etc. These questions can be answered



by the sommelier at your table or via the eWinebook so that a guests answers will be waiting on their email when they return home. Chef Palmer and Mr. Bradbury have worked together to provide guests with wine and food pairings to give guests the perfect combinations to complement their meals.

- *Live Video Streaming* – this fun feature will show live webcams (with 17 frames per second) from all four sides of the 42' wine tower in Aureole restaurant. When one of the Wine Angels is climbing the tower to retrieve a bottle, guests be able to see it from their seat.

The goal of the new eWinebook is to provide the guest a totally new dining experience. Aureole's outstanding cuisine, vast wine selection, talented staff and, of course, the eWinebook combine to make for an unforgettable evening in an exquisite setting.

For more information, please visit us at [eWinetower.com](http://eWinetower.com). We are located at Mandalay Bay Resorts & Casino, 3950 Las Vegas Boulevard South, 702.632.7401.