



GORDON RAMSAY
HELL'S KITCHEN
HARRAH'S RESORT SOUTHERN CALIFORNIA

**PRIVATE DINING
& EVENTS**



EXPERIENCES & CAPACITIES

BAR	22 seated, 40 standing
CHEF'S TABLE - FIRE	12* seated *ADA ACCESSIBLE
CHEF'S TABLE - ICE	6 seated
PRIVATE DINING ROOM 1	38 seated, 50 standing
PRIVATE DINING ROOM 2	30 seated, 50 standing
FULL BUY-OUT	332 seated, 500 standing

FUNNER, CALIFORNIA

777 HARRAH'S RINCON WAY

GORDON RAMSAY HELL'S KITCHEN offers contemporary American cuisine and Chef Ramsay's signature dishes including Beef Wellington, Crispy Skin Salmon and Sticky Toffee Pudding. With elegant private spaces and a chef's table, **HELL'S KITCHEN** can accommodate intimate gatherings and large-scale buyouts.

DINNER MENU

FIRST COURSE choose one

SEASONAL SOUP
see server

CAESAR SALAD
parmesan cheese, garlic croutons

MAIN COURSE choose one

CRISPY SKIN SALMON
beluga lentils, shaved fennel salad, citrus herb beurre blanc

BEEF WELLINGTON
potato purée, glazed vegetables, red wine demi

JIDORI CHICKEN, SCALOPPINI
roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus

LOBSTER RISOTTO
butter poached lobster tail, truffle risotto, crispy onions

DESSERT

STICKY TOFFEE PUDDING

PREMIERE DINNER MENU

AMUSE BOUCHE

FIRST COURSE choose one

SEASONAL SOUP
see server

CAESAR SALAD
parmesan cheese, garlic croutons

GOLDEN BEET SALAD
greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

MAIN COURSE choose one

CRISPY SKIN SALMON
beluga lentils, shaved fennel salad, citrus herb beurre blanc

JIDORI CHICKEN, SCALOPPINI
roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus

BRAISED SHORT RIB
yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus

BEEF WELLINGTON
potato purée, glazed vegetables, red wine demi

LOBSTER RISOTTO
butter poached lobster tail, truffle risotto, crispy onions

DESSERT

STICKY TOFFEE PUDDING

SPONSORED BAR PACKAGES

In order to plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required & charges made accordingly, per person.

PREMIUM

ONE HOUR:

TWO HOURS:

THREE HOURS:

PREMIUM

VODKA: Absolut, Tito's, Belvedere, Grey Goose, Ketel One
GIN: Tanqueray, Plymouth, Tanqueray No. 10, Hendrick's, Nolet's
RUM: Bacardi, Malibu, Mt. Gay, Atlántico, Kirk & Sweeney 12-Year
TEQUILA: Herradura Blanco, Patrón Silver, Casa Dragones, Don Julio Añejo
SCOTCH: Chivas 12, Johnnie Walker Black Label, Ardbeg 10, The Glenlivet 12, The Macallan 18
WHISKEY: Jack Daniel's, Jameson, Knob Creek, Maker's Mark, Crown Royal

SUPER PREMIUM

SUPER PREMIUM

