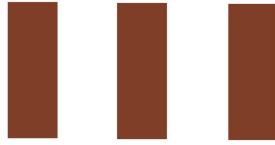


In the CAESARS PALACE at LAS VEGAS 2023

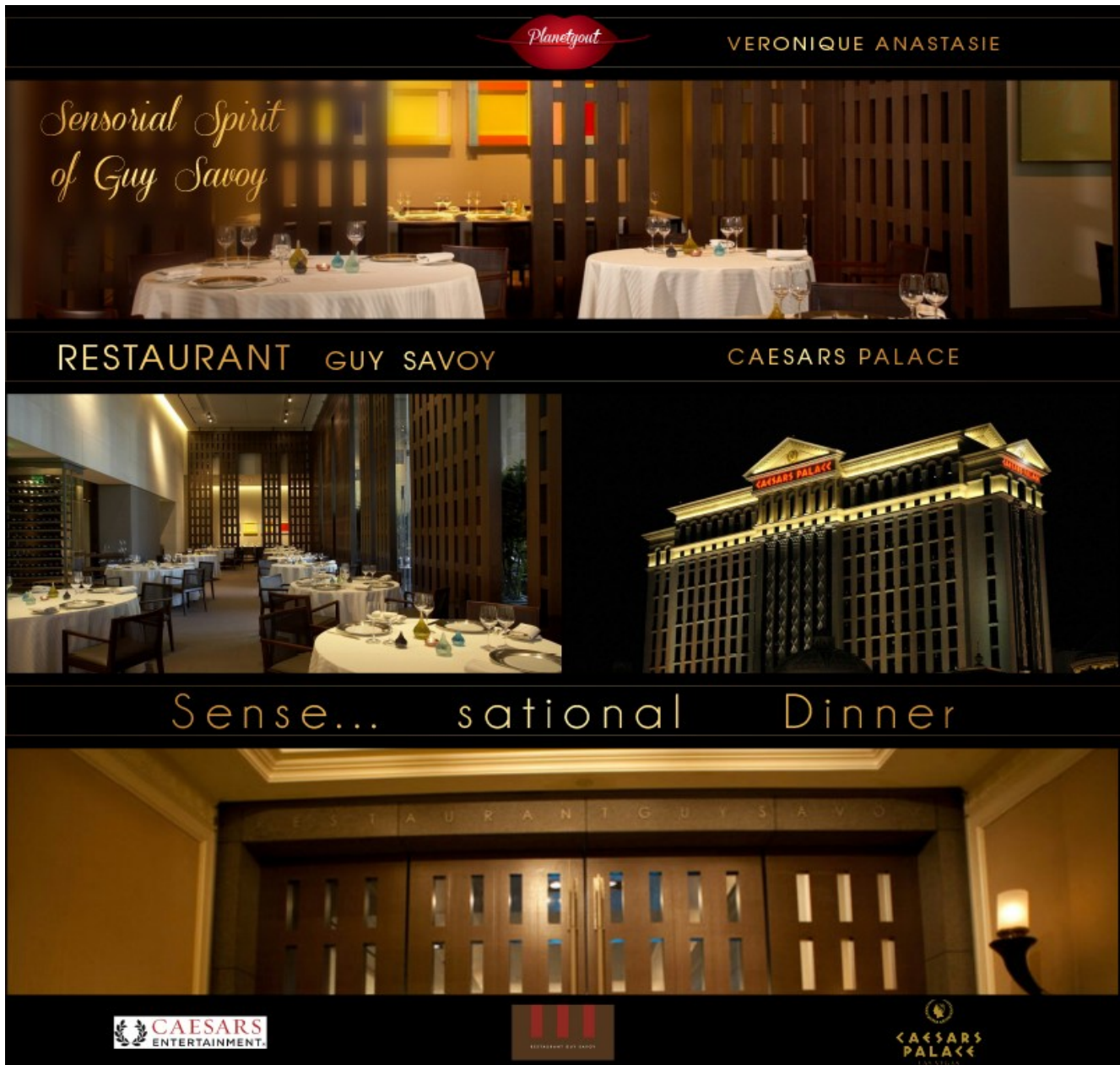


RESTAURANT GUY SAVOY

The next Sense...sational dinner at 6.30 pm, possible from 13 to 21 January 2024

A delicious moment, an unforgettable experience with blind tastings and surprises...to celebrate 'the Winter' with only fresh, mostly organic products, by the Spirit of the French chef 'Guy Savoy'.

The talents of Alain Alpe and his team for the cooking but also with the famous services, the French gastronomy animated in the mind of UNESCO by Véronique Anastasie, Sensory & Food expert



Alain ALPE Manager of Restaurant Guy Savoy, and Véronique ANASTASIE Planetgout

The Guests at the lounge to discover a surprise Cocktail
and the program of the festive animation...gaming with special blind tastings.

The famous ‘Sense...sational Menu’ of Winter season, during Fancy Food Exhibit!

5 dishes and surprises to taste by your 5 senses for each plate, one sense for one course:
*to see, to touch, to smell, to listen and discovering by the sensory link of each sense,
how this one is connected always with the taste...*

A new way to eat by tasting and appreciating better all the pleasures of exceptional flavors!



The famous Sense...sational Menu of Winter season!!
5 dishes and surprises to taste by your 5 senses for each plate, one sense:
to see, to touch, to smell, to listen and of course always, with the taste.

*Menu of Autumn, tasting also the famous Artichoke and Black Truffle soup,
one legend plate you have to discover one day!*

Every season, for example during FANCY FOOD on January at 6.30 pm



General Manager: Alain Alpe

2023 Team restaurant Guy Savoy Las Vegas : - Executive Chef : Nicolas Costagliola

*** Wine Director: Andrew Hurley - Pastry Chef : Joie Griego**

The last Chef Executive

The product for the product of this season, as the vertical of the Spring products!

In the heart of the Caesar Palace, the Temple of taste with its French gastronomy... of this great Restaurant 'Guy Savoy' we climbed to the summit of the pleasures with this Sense..sational Dinner, “great souvenirs” in 2016, first time, an evening to celebrate the spring nature...unforgettable emotions!



The surprise rare to taste was
the Rhum from Venezuela

and pairing with Grand Cru chocolate Porcelana, one of the best in the world!



RESTAURANT GUY SAVOY

MENU Sense...ational Dinner at 6:30 pm Executive * New Chef : Nicolas Costagliola

Saturday 13, Sunday 14, Wednesday 17, Tuesday 18 et Friday 19 January 2024

Saturday 20, Sunday 21, Wednesday

Just for group * from 12 persons minimum to 25 persons

For example an idea of The Menu depending on the date, the fresh products, the number of persons

1- Scallop, caviar, citrus, onion

Pétoncle, caviar, agrumes, oignon

2- Dover Sole Rack, root Vegetables, parsley beurre Blanc

Carré de sole de Douvres, légumes racines, beurre blanc persillé

3- Artichoke and Black truffle soup

Toasted Mushroom Brioche, Black Truffle Butter

Soupe d'artichaut à la Truffe noire

Brioche Feuilleté champignons et Beurre de Truffe noire

4- American Wagyu Beef, Braised Beef Cheek,

Smoked Potato, Pommes Dauphine, Jus Bordelaise

5- Bœuf Wagyu Américain, Joue de Bœuf Braisée,

Pomme de Terre Fumée, Pommes Dauphine, Jus Bordelaise

6- Chocolate Fondant, crispy feuillantine, Chicory Sauce

Fondant au Chocolat, feuillantine croustillante, Sauce Chicorée

And other surprises to taste all among this great Menu, to discover the creative cooking chef

An order of the 545 \$ per person depending on the Menu and how many persons (instead of 925 \$ alone)

Veronique Anastasie Planetgout Food Qualitician Engineer, inventor of the science of Sensory Gastrology in harmony with oenology, will transmit to you the story & talent of Chef Guy Savoy, creator of pure flavours, also the way to well taste, through the special service of each course by Alain Alpe and his team. Sensory&Taste expert, she will give you the keys to know how to feel the incredible experience of tasting, to a 'professional level', using with attention and a lot of pleasure, each and all your 5 senses awake, by this exceptional Sensory Menu, with great wines pairing... and surprises to savour!

Veronique Anastasie Planetgout Ingénieur Qualiticien Agroalimentaire, inventeur de la science de la Gastrologie sensorielle en accord avec l'œnologie, vous transmettra l'histoire et le talent du Chef Guy Savoy, créateur de saveurs pures, aussi la manière de bien goûter; à travers le service particulier de chaque plat d'Alain Alpe et son équipe. Experte sensorielle&gout, elle vous donnera les clés pour savoir ressentir l'incroyable expérience de la dégustation, à un niveau "professionnel", en utilisant avec attention et beaucoup de plaisir, chacun et tous vos 5 sens en éveil, par ce Menu Sensoriel d'exception, avec de superbes accords aux vins... et des surprises à savourer !

Price is all inclusive of food, wine pairing, service charge, taxes and gratuities.

Reservations can be made for this one-of-a-kind experience, by calling **702-731-7286**

or by emailing : aalpe@caesarspalace.com

Payment is due in full when making a reservation, only by credit card.

Name of person making reservation must match name of credit card used for payment for reservation

The group enjoying the great meal with the experiences of senses
and special tastings games,
by the passport of the 5 senses for each plate, just one sense!

*For each plate a pairing, one glass of marvelous rare 'wines'
and surprises to discover during all the meal,
at the final witch kind of taster you are!*

Your First 'Certificate of Gastronomic Taster' given to you with a present...

Each Dinner a new surprise very rare to taste, as last dinner it was

the fantastic Louis XIII Cognac from Remy Martin, 50 years old, that give 'an unforgettable aromatic taste!

Just come to live by yourself this unique evening, **a unique animation** at Las Vegas.

*Enjoy yourself with your customers, a present for your buyers, or your partners,
amazing your best friends...*

