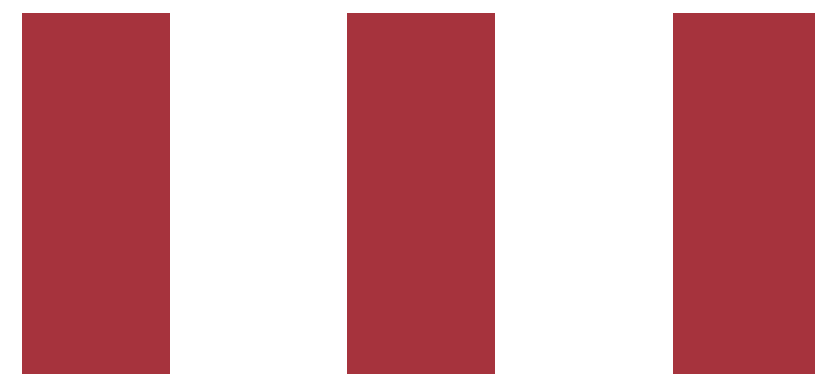


NEW YEAR'S EVE MENU

2nd Seating 7:30pm – 10pm
\$550 per person



RESTAURANT GUY SAVOY
Caesars Palace

Amuse Bouche – Oyster Concassée

Foie Gras Terrine, Quince and Gastrique

Dungeness Crab Cake, Osetra Caviar and Herb Mayonnaise

Octopus in Cold Steam

Wild Atlantic Turbot, Baby Vegetables, Sauce Barigoule

OR

Roasted Maine Lobster, Lobster Ravioli, Confit Daikon and Natural Jus
(Additional \$35)

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche, and Black Truffle Butter

Slow Braised Veal Cheek, Black Truffle Farfalle, Sauce Supreme

OR

A5 Kagoshima Japanese Wagyu Beef, Leek Soubise, Pommes Fondantes, Jus Perigueux
(Additional \$65)

Brie Fermier Black Truffle

Apple and Kaffir Lime

Coconut and Ube

Chocolate and Mint

Mignardises

Reservations will be taken via email ONLY.
Please, contact us at: guysavoy@caesars.com