

# NEW YEAR'S EVE MENU

1st Seating 5:30pm – 7pm  
\$350 per person



RESTAURANT GUY SAVOY  
Caesars Palace

Amuse Bouche – Oyster Concassée

Foie Gras Terrine, Quince and Gastrique

Wild Atlantic Turbot, Baby Vegetables, Sauce Barigoule

OR

Roasted Maine 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 Supreme

OR

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

Apple and Kaffir Lime

Chocolate and Mint

Mignardises

Reservations will be taken via email ONLY.  
Please, contact us at: [guysavoy@caesars.com](mailto:guysavoy@caesars.com)