



R E S T A U R A N T G U Y S A V O Y

BEO MENU 1
\$320

Mozaic of Poularde, Artichoke and Foie Gras, Black Truffle Vinaigrette

Daurade, Mushroom Gratin, Marinière*

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

*American Wagyu Filet with Seasonal Vegetables and
Jus Bordelaise*

Mango Farro, Black Sea Salt Streusel, Dill Ice Cream



RESTAURANT GUY SAVOY

BEO MENU 2

\$370

Octopus, Caviar, Citrus

Daurade, Mushroom Gratin, Marinière*

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

American Wagyu Beef, Seasonal Vegetables and Jus Bordelaise*

Coconut Six Ways

Mango Farro, Black Sea Salt Streusel, Dill Ice Cream



R E S T A U R A N T G U Y S A V O Y

BEO MENU 3
\$430

“Colors of Caviar”

Mozaic of Poularde, Artichoke and Foie Gras, Black Truffle Vinaigrette

Daurade, Mushroom Gratin, Marinière*

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

Japanese A5 Wagyu with Seasonal Vegetables and Jus Bordelaise

Tete de Moine and Confiture

Coconut Six Ways

Chocolate Fondant