

RESTAURANT GUY SAVOY
Caesars Palace

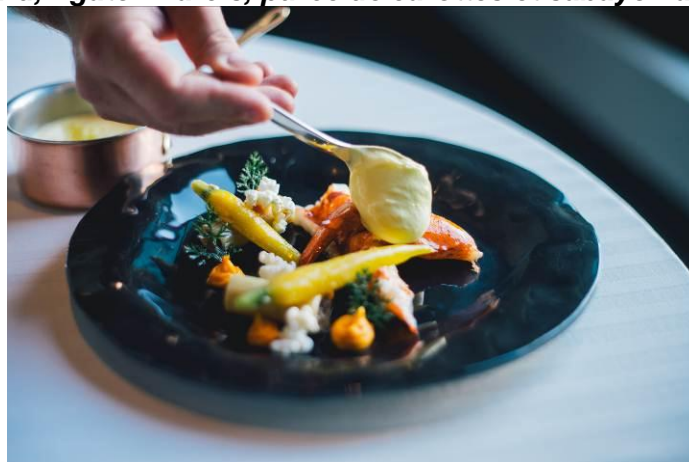
Restaurant Guy Savoy Debuts New Menu Items from Paris, White Truffle Menu and LOUIS XIII Cognac Now Available

LAS VEGAS (October 27, 2015) – After more than 28 years, celebrated chef Guy Savoy's original Restaurant Guy Savoy restaurant in Paris has moved to a grand top-floor space, the site of both the oldest institution in France and the oldest factory in Paris: the Monnaie de Paris — the French mint. To celebrate this momentous occasion and to bring back new menu items, Restaurant Guy Savoy at Caesars Palace Executive Chef Mathieu Chartron visited Paris late this summer. Upon his return, Chartron brought with him three new menu items:

Octopus, radish gelée, smoked eggplant and chipotle purée
Poulpe, gelée de radis, purée de aubergine fumée au chipotle



Lobster, stuffed rigatoni with carrot purée and corn sabayon
Homard, rigatoni farcis, purée de carottes et sabayon au maïs



Grilled Wagyu, glazed haricot vert and pomegranate reduction

Wagyu Japonaise grillé, haricot verts et réduction de jus de grenade



In addition to the new menu items, white truffle season is here, and there is no better way to indulge than with the perfectly crafted menu offerings now available at Restaurant Guy Savoy at Caesars Palace. Widely known as Chef Savoy's favorite season, diners will be delighted by the choice of either a lavish six-course prix fixe menu priced at \$430 per person or a la carte items highlighting the complex flavors of the celebrated white truffle.

The **White Truffle Menu** begins with scallops prepared two ways: carpaccio with salsify chestnut pana-cotta and roasted scallop in its own shell. A delightful pumpkin soup follows, served with poached egg and white truffles. For the third course guests are treated to the rich alba white truffle risotto, followed by a main course of roasted guinea hen, vegetable canon with wild mushrooms and stuffed endives and potato gelée, topped with white truffle shavings. The menu ends with brie white truffle, quince and apple followed by Restaurant Guy Savoy favorite, Mont Blanc. White truffle enthusiasts will not want to miss out on this seasonal menu available. Items are also available a la carte for guests wishing to sample one or two of the offerings.



Restaurant Guy Savoy's Cognac Lounge continues its elite tradition as the newest addition to the **Remy Martin LOUIS XIII Fortress** program. Each decanter takes more than four generations of cellar masters to craft, bottling more than one century's worth of perfection. An explosion of floral, spice, fruit, wood and nut dimensions, LOUIS XIII cognac has unparalleled complexity and a lasting finish.

A piece of art, the beautiful decanter is a replica of the original flask discovered on the site of the battle of Jarnac. It's curved shape and embellishments reflect both power and elegance. Each decanter and bottle stopper is individually numbered.



Beyond the restaurant's traditional menu offerings, don't miss out on a rare opportunity as Restaurant Guy Savoy hosts its first **"Sense...ational" Dinner**, a sensory journey curated by food engineer Veronique Anastasie on **Wednesday, November 18 at 6:30 p.m.** The dinner will be a one of a kind experience focusing on all five senses and includes six courses with wine & champagne pairings, as well as a tasting of the world renowned LOUIS XIII cognac for \$475 including tax & gratuity. **To make a reservation, please call 702-731-7967 or email ilegchilina@caesars.com**

Restaurant Guy Savoy at Caesars Palace is open 5:30 to 9:30 p.m. Wednesday to Sunday. For information or to make reservations, call (702)731-7286.

About Restaurant Guy Savoy

Caesars Palace welcomed Michelin three-star French chef Guy Savoy in May 2006 to its Augustus Tower, making this the famed chef's sole U.S. restaurant. His coveted three Michelin stars are widely recognized as the pinnacle in culinary achievement. In 1997, he was honored with a "Guy Savoy" entry in the prestigious Larousse encyclopedia. In 2000 he received the Legion d' Honneur – his country's highest honor – from the French Minister of Agriculture, and, in 2009, was named "Officier" of the Legion d'Honneur. In 2002 Savoy was awarded his third Michelin star and voted "Chef of the Year" by his French peers. Since opening in May 2006, the Caesars Palace restaurant has received widespread critical acclaim including *Esquire's* "Best New Restaurants," and Gayot's "Top 40 Restaurants in the U.S." It earned 3 -1/2 stars from the *Los Angeles Times* while *Newsweek International* called it "the best restaurant in Las Vegas, and one of the finest anywhere." Restaurant Guy Savoy has also been awarded multiple *Forbes* Five Star Awards, *Wine Spectator's* "Grand Award of Excellence," *Eater Vegas'* "Essential Las Vegas Restaurant," and was rated one of the "15 Best Restaurants in Las Vegas" by *The Daily Meal*. In addition to exquisite menu offerings, Restaurant Guy Savoy is home to Las Vegas' first Cognac Lounge, as well as the only Krug Chef's Table in the United States.

CAESARS PALACE

World-renowned Las Vegas hotel and casino and voted “Best Strip Hotel” by the readers of the *Las Vegas Review-Journal*, Caesars Palace features 3,980 hotel guest rooms and suites, including the all-new Julius Tower welcoming its first guests January 1, 2016, the 181-room [Nobu Hotel Caesars Palace](#) and Forbes Star Award-winning [The Laurel Collection by Caesars Palace](#). The 85-acre resort offers 25 diverse dining options including the award-winning Bacchanal Buffet, as well as celebrity chef-branded restaurants by Gordon Ramsay, Bobby Flay, Nobu Matsuhisa, Guy Savoy, Searsucker Las Vegas, and the highly-anticipated December 2015 debut of MR CHOW Las Vegas. The resort also features nearly 130,000 square-feet of casino space, a five-acre Garden of the Gods pool oasis, the luxurious Qua Baths & Spa and the new 75,000 square-foot OMNIA Nightclub. The 4,300-seat Colosseum, Billboard Magazine’s Venue of the Decade, spotlights world-class entertainers including Celine Dion, Elton John, Rod Stewart, Reba, Brooks & Dunn, Mariah Carey and Jerry Seinfeld. The Forum Shops at Caesars showcases more than 160 boutiques and restaurants. For more information, please visit www.caesarspalace.com. Find Caesars Palace on [Facebook](#) and follow on [Twitter](#).

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