

Wine & Dine

November 18

Restaurant Guy Savoy at Caesars Palace will host its first “**Sense... ational” Dinner**, a sensory journey curated by food engineer Veronique Anastasie, who will take guests on a journey of the five senses by utilizing dishes from the Restaurant Guy Savoy menu. Courses will include colors of caviar, artichoke and black truffle soup, and duck breast with wild mushrooms and seasonal vegetables. Guests will learn about the history of the dishes, the inspiration behind their creation and technical secrets from the preparation. Each dish will feature different techniques, like blind tasting, and the six courses will all use varying combinations of the senses. The cost is \$475, all inclusive, and includes wine and Champagne pairings and a tasting of Louis XIII cognac. Cocktails will be served at 6:30 p.m. To reserve, call 702-731-7967, or email ilegchilina@caesars.com. Restaurant Guy Savoy, Caesars Palace, Augustus Tower, 3570 Las Vegas Blvd. S., Las Vegas, NV 89109, 702-731-SAVOY (7286); 877-346-4642.

Ongoing Events

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