



Restaurant Guy Savoy at Caesars Palace Hosts First Las Vegas

“Sense...ational” Dinner



LAS VEGAS (October 15, 2015)— Michelin-starred Restaurant Guy Savoy at [Caesars Palace](#) will host its first “Sense...ational” Dinner, a rare opportunity for guests to experience a sensory journey curated by food engineer, **Veronique Anastasie**, on **Sunday, October 9**, at 6:30 p.m.

For \$475 per person, guests will be taken on a journey of the five senses utilizing dishes from the carefully thought out **Restaurant Guy Savoy Signature Menu**. Courses include his **recipes favorites** ... and new to discover, to **celebrate 'Autumn'**...with surprises to taste and **seasonal** vegetables

Guests will learn about the history of the dishes, the inspiration behind their creation and numerous technical secrets behind the preparation. Each dish will be a unique journey utilizing different techniques, like blind tasting, from Véronique **Anastasie's** vast background as a professional food engineer, expert senses & taste.

The six courses will all use **different combinations of the senses** to give guests a one-of-a-kind experience they won't forget. At the conclusion of the dinner guests will receive an official “Guy Savoy Taster” certificate.

The dinner includes six courses with wine pairings, as well as a tasting of the world renowned Cognac or Spirit. Cocktails begin at 6:30 p.m.

To make a reservation please call 702-731-7967 or email ilegchilina@caesars.com

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's* “Essential Las Vegas Restaurant,” and was rated one of the “15 Best Restaurants in Las Vegas” by *The Daily Meal*. In addition to the 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**, affording guests an unforgettable dining experience.

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 Caesars Palace

World-renowned Las Vegas hotel and casino and voted “Best Las Vegas Strip Hotel” by the *Las Vegas Review-Journal*, Caesars Palace features 3,960 hotel guest rooms and suites, including the world's first [Nobu Hotel](#), a 181-room hotel inside Caesars Palace and Forbes Star Award-winning [The Laurel Collection by Caesars Palace](#). The 85-acre resort offers a diverse selection of dining options including the award-winning Bacchanal Buffet, as well as celebrity chef-branded restaurants by Gordon Ramsay, Bobby Flay, Nobu Matsuhisa, Guy Savoy, Francois Payard and Searsucker Las Vegas, the restaurant from “Top Chef” finalist Brian Malarkey.

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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