

RESTAURANT GUY SAVOY - LAS VEGAS

The team

- **Alain Alpe:**
General Manager of Restaurant Guy Savoy
in Caesars Palace
- **Mathieu Chartron:** Executive Chef
- **Sébastien Polycarpe:** Pastry Chef
- **Celena Haas:** PR Director



« Signatures dishes »

- Artichoke and Black Truffle Soup,
Toasted Mushroom Brioche, and Black Truffle Butter
- Crispy Sea Bass with Delicate Spices
- Colors of Caviar
- Chocolate Fondant

Average price: \$ 190 without beverages

Innovation-Inspiration Menu (14 courses) - \$348

Guy Savoy Signature Menu (9 courses) : \$ 258

Pre-theater menu (available from 5.30 pm until 6.15 pm): \$ 120

3 private rooms: ❖ *Elliott* can fit from 8 to 10 people
❖ *Axelle* can fit from 10 to 14 people
❖ *LEA* can fit from 6 to 34 people.

Krug Chef's Table: 10 courses menu including 2 glasses of Krug Champagne
(Grande Cuvée and Pink) \$ 500

Located on the second floor of the Augustus Tower, at Caesars Palace.

Open Wednesday to Sunday, 5:30 pm to 9:30 pm

Getting there: scheduled flights

A SIMPLE TALE



Invited by Caesars Palace, Guy Savoy travels to Las Vegas and on his return home, ponders the famous principles essential to the prospect of starting a restaurant: "Monitor the guests, monitor the suppliers, and all will go well for those involved".

And all these principles are there. Gastronomes are to be found in Las Vegas, wonderful food purveyors are there too, and as for those involved, Savoy's son Franck is itching to take over the teams on site. The rest comes naturally.

So they decide to set up shop, and the trips back and forth begin. Collaborators on the two continents agree that the "Savoy spirit" should be present everywhere:



- his friend, architect Jean-Michel Wilmotte, who remodeled the restaurant in 2000, will oversee the site in Las Vegas;
- one of the chefs from Rue Troyon, alongside several chefs from the satellite restaurants, will hire the teams;
- Franck Savoy relocates a year ahead in order to prepare for the opening;
- the chefs and pastry-chefs travel to Paris to gain experience in the kitchens and the maîtres d'hôtel work the dining rooms of the Rue Troyon.

17 May 2006: Las Vegas Opening of restaurant GUY SAVOY;
twin of the restaurant in Paris.

A TWIN IN LAS VEGAS



Since 17 May 2006, Restaurant GUY SAVOY has been open in the Augustus Tower at Caesars Palace.

The environment is fabulous. The space at the disposal of the chefs is impressive: a kitchen is never big enough for a cook — except in Las Vegas!

The kitchen and service staff were all trained at the Savoy school. Thus they have the same references and the same habits and therefore the same details can be reproduced here. The dishes served in Las Vegas are the Parisian restaurant's signature dishes. This new, yet familiar world is exciting for the staff and impressive for the guests.



Alain ALPE
General Manager of
Restaurant GUY SAVOY
Las Vegas

Staff are recruited partly on site and partly in Paris. There is a lot of travelling to and fro; not only amongst the staff, but also among the guests. References to the last meal savoured at the Guy Savoy restaurant on the other side of the Atlantic are no rare thing.

Guy Savoy is consequently also present in Las Vegas, but as he puts it: "I'm not being exported, they're importing me!"

WHAT THE CRITICS ARE SAYING ABOUT RESTAURANT GUY SAVOY

- **AAA**
"5-Diamond Award"
(2009, 2010, 2011, 2012, 2013, 2014)
- **THE DAILY MEAL**
"101 Best Restaurants in America"
(2011 and 2014)
- **LAS VEGAS WEEKLY**
"Vegas' Best Wine List"
(May 27, 2010)
- **LUXIST.com**
"Best Restaurant in the United States"
(October 2010)
- **Eating Las Vegas – By Max Jacobson, John Curtas and Al Mancini**
"Top 10 Most Essential Restaurants in Las Vegas"
(December 2011)
- **GAYOT**
"Top 40 restaurants in the U.S."
(2008, 2009, 2010, 2011, 2012, 2013, 2014)
"Top 10 U.S. Hotel Restaurants"
(2011)
- **FORBES 5 Stars Award**
(2013, 2014)
- **WINE SPECTATOR GRAND AWARD**
(since 2008)
- **NBC NEWS** 3rd Best Restaurant in Hotel in the World



TRADITIONS ET QUALITE