

Restaurant Guy Savoy Celebrates 10 Years with Anniversary Menu and the Opening of Brioche by Guy Savoy

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LAS VEGAS (May 10, 2016) – Ten years ago, Michelin-starred chef, Guy Savoy, made his American debut at [Caesars Palace](#) with Restaurant Guy Savoy. In honor of this momentous occasion, Savoy has created a five-course anniversary menu, available now through May 31. Another recent accomplishment for the renowned chef is the opening of his second American establishment, Brioche by Guy Savoy, also located at the iconic resort.

At \$300 per person, the celebratory menu features: “Golden” Oстера Caviar, Roasted Turbot, Savoy’s famous Artichoke and Black Truffle Soup, Veal Chop and a refreshing strawberry dessert. Replicating his famed namesake restaurant in Paris, Restaurant Guy Savoy has been integral to the shift in Las Vegas’ culinary scene, forming it into the dining destination it is today. In the past ten years, the restaurant has received widespread acclaim and accolades, including *Forbes’* Five Star Award and *Wine Spectator’s* Grand Award of Excellence.

Savoy’s newest eatery, Brioche by Guy Savoy, is a quick-service space, similar to his successful brioche concept in Paris, Goût de Brioche. Led by Restaurant Guy Savoy’s executive pastry chef, Sebastien Polycarpe, Brioche varieties come in sweet and savory. For those with a sweet tooth, flavors include: almond and candied fruit, exotic, Nutella, peanut butter and jelly and cinnamon. On the savory side are: onion confit, prosciutto and cheese and bacon, cheese and jalapeno.

Brioche also serves Brioninis, pressed sandwiches made with flaky brioche buns. Options are currently: vegetarian; prosciutto, tomato and cheese; and chicken pesto. The coffee program at Brioche is by Coperaco Coffee Co. Guests can sample a simple house blended hot coffee, cappuccino, latte, café au lait and more.

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. 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.

Brioche by Guy Savoy is now open daily from 6 a.m. to 9 p.m.

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.

CAESARS PALACE

World-renowned Las Vegas resort 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, the 181-room [Nobu Hotel Caesars Palace](#) and Forbes Star Award-winning [The Laurel Collection by Caesars Palace](#). Celebrating its 50th anniversary in 2016, 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 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, COLOR Salon by celebrity hairstylist Michael Boychuck, five wedding chapels and gardens, and the new 75,000-square-foot OMNIA Nightclub with the top DJs such as Calvin Harris, Martin Garrix and Steve Angello. 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 caesarspalace.com. Find Caesars Palace on [Facebook](#) and follow on [Twitter](#) and [Instagram](#).



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<http://caesars.mediaroom.com/2016-05-10-Restaurant-Guy-Savoy-Celebrates-10-Years-with-Anniversary-Menu-and-the-Opening-of-Brioche-by-Guy-Savoy>