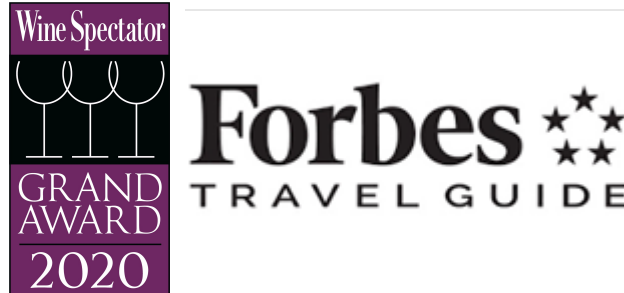




RESTAURANT GUY SAVOY



**9 Years of Forbes 5 Star Celebration Menu**  
**\$555 per person Including Premium Wine Pairing**

- *Déclinaison of Amuse*
  
- *Octopus Terrine, Caviar and Safron*
  
- *SeaBream, Mediterranean Flavors*
  
- *Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter*
  
- *“Sealand” A5 Japanese Wagyu Beef, Lobster, Tortellini, Carrot, Coral Jus*
  
- *Ocoa Pur Noir, Caramel and Popcorn*

**Menu served for the entire table**

2.5.21

General Manager: Alain Alpe

Executive Chef: Nicolas Costagliola

Wine Director: Andrew Hurley