



## Creative Fusion From Art Icon Romero Britto and Culinary Master Rudi Sodamin

A sensational dining experience where the iconic artistry of Romero Britto blends with the culinary genius of Rudi Sodamin. This distinctive partnership pairs Britto's celebrated, vibrant art with Sodamin's exquisitely crafted cuisine to deliver a celebration of love that transcends borders. This unparalleled experience celebrates the art of dining, and offers a feast for both the eyes and the palate.



# DINNER

Cover charge of \$60 per person  
Dinner includes one main course. Please  
enjoy any additional mains for \$20 each.

## AMUSE

*choose 1*

Oyster\* with Lemongrass Kafir, Mirin, Gold Flakes  
Handcrafted Pumpkin Ricotta Ravioli, Carrot Foam 

## APPETIZERS

*choose 1*

Tuna\* & Avocado, Pomegranate, Togarashi  
Cappuccino of Wild Mushroom   
Salad of Beets, Figs and Goat Cheese 

## INTERMEZZO

Granita of Pink Champagne and Rose Petals 

## ENTRÉE

*choose 1*

Duet of Prime Beef & Wagyu\*, Cracked Pepper,  
Red Wine Reduction  
Chilean Sea Bass, Caviar Mousseline\*, Pea Puree  
Pistachio-Crusted Roasted Rack of Lamb\*, Date Pudding,  
Truffle Jus  
Butter-Poached Tail of Lobster, Scalloped Potatoes  
Love of Vegetables, Oven-Baked Veggies with Mozzarella 

## DESSERT

*choose 1*

Chocolate Lava Cake, Fresh Berries & Raspberry Cream  
Assorted Fresh Berries with Sabayon  
Artisan Cheese with Honeycomb

*Petits Fours are included with all desserts*



 Vegetarian

All food and beverage costs, including cover charges,  
are subject to a 20% service charge, which will be  
added to your check.

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only  
your Restaurant Manager or the Director of Restaurant Operations.