

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

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

Lionel Richie's "All Night Love" Vanilla Salted Caramel Ice Cream - *Smize & Dream by Tyra Banks*

Chocolate Lava Cake, Fresh Berries & Raspberry Cream

Assorted Fresh Berries with Sabayon

Artisan Cheese with Honeycomb

Petits Fours are included with all desserts

All food and beverage costs, including cover charges, are subject to an 18% service charge, which will be added to your check.

Vegetarian

*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.