



## 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

## AMUSE

Oyster\* with Lemongrass Kafir, Mirin, Gold Flakes

## ENTRÉE

Tuna\* & Avocado, Pomegranate, Togarashi

Cappuccino of Wild Mushroom

Salad of Beets, Figs and Goat Cheese

Granita of Pink Champagne and Rose Petals

Tail of Lobster Thermidor, Succulent Beef Tenderloin\*  
and Truffle Jus

## DESSERT

Chocolate Lava Cake, Fresh Berries & Raspberry Cream

Petits Fours



\*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.

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

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.