



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 \$79 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



 Vegetarian

All food and beverage costs, including cover charges,
are subject to an 18% 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.