



THE PALAZZO®

**Mario Batali presents  
“Bet on the Farm: Sustainable Food and Wine”  
at The Palazzo**

*Events celebrate Batali’s restaurants certification by the Green Restaurant Association™*

**Las Vegas, NV (May 22, 2009)**--- Molto Vegas has gone GREEN as Celebrity Chef Mario Batali brings the first-ever Farmer's Market to The Palazzo. On June 3, 2009 from 12:00 p.m.-6:00 p.m., local farmers will set up the Farmer’s Market at The Palazzo Waterfall Atrium providing fresh produce for guests and restaurant chefs to purchase and sample. Additionally, biodynamic wines presented by restaurateur / winemaker Joe Bastianich will be available to taste. Delicious, sustainable products such as tomatoes, cucumbers, honey, organic juices, and artisanal bread will entice guests to indulge in the greener side of Vegas as they walk through the beautiful Palazzo Waterfall atrium. Additionally, the Farmer’s Market will celebrate Chef Batali’s three certified -green restaurants by the Green Restaurant Association: Carnevino at The Palazzo and B&B Ristorante and Enoteca San Marco at The Venetian. The GRA is a national non-profit organization that provides a convenient

and cost-effective way for restaurants, manufacturers, distributors and consumers to become more environmentally responsible.

“I am very excited about being the first restaurant group in the first LEED® building on the strip to achieve full on GREEN certified status,” said Mario Batali. “I hope that this will be just the beginning for all of our friends in Las Vegas to help preserve our planet for the generations to come and to participate in long term goal oriented decision making in all of our businesses.”

The Farmer’s Market will consist of displays dedicated to produce with seven local farmers throughout the space selling items such as local quail, chicken and duck eggs, apricots, peaches, figs, golden tomatoes, local desert honey, strawberries, raspberries, blueberries, white peaches, local herbs, tomatoes, asparagus, bread, a variety of lettuces and fresh juice from a local orchard. The displays will be placed throughout the atrium space in a tasteful fashion so guests may go from one to the next sampling the sustainable produce.

At 4:30pm, Mario Batali will officially announce the Green Certification of his Vegas restaurants. Winemaker Joe Bastianich will also discuss biodynamic wines and their Director of Food Safety and Sustainability Elizabeth Meltz will present a more in-depth look of the actual process of “going green” and the Palazzo’s Certified LEED status and other green aspects of The Palazzo.

To conclude the festive event, an exclusive “Green” three course, prix fixe dinner menu will be available at Carnevino at The Palazzo. Priced at \$45 a person, with dishes such as Emerald Lettuce Steak House Wedge with Sweet Garlic and Carne Cruda with "The Farm" quail egg. This is one menu not to be missed! To make reservations please call Carnevino directly at 702.789-4141.

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*Statements in this press release, which are not historical facts, are "forward looking" statements that are made pursuant to the Safe Harbor Provisions of the Private Securities Litigation Reform Act of 1995. Forward-looking statements involve a number of risks, uncertainties or other factors beyond the Company's control, which may cause material differences in actual results, performance or other expectations. These factors include, but are not limited to general economic conditions, competition, new ventures, government regulation, legalization of gaming, interest rates, future terrorist acts, insurance, and other factors detailed in the reports filed by Las Vegas Sands Corp. with the Securities and Exchange Commission*

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**About B&B Hospitality Group**

Mario Batali and Joe Bastianich are the distinctive forces behind an eclectic group of critically acclaimed, unanimously adored restaurants. Their collection includes: Babbo Ristorante & Enoteca, Bar Jamón, Casa Mono, Del Posto, ESCA, Lupa Osteria Romana, Otto Enoteca & Pizzeria and Tarry Lodge in New York; B&B Ristorante, Carnevino, and Enoteca San Marco in Las Vegas; and Pizzeria Mozza and Osteria Mozza in Los Angeles in collaboration with Nancy Silverton. While each location offers its own culinary identity, all have the signature combination of thoughtful and memorable food, intelligent wine lists, and an emphasis on living life to its absolute fullest.

**ABOUT THE PALAZZO LAS VEGAS**

With over 3,000 expansive suites, luxury shopping and world-class dining and entertainment, the \$1.9 billion, 50-story Palazzo Las Vegas literally takes luxury to new heights. Highlighted by a flagship, 85,000-square-foot Barneys New York, The Shoppes at The Palazzo features more than 60 luxury boutiques. In addition, 20 remarkable stores and luxury brands made their Las Vegas debuts at The Palazzo, including Chloe, Tory Burch, Christian Louboutin, Diane Von Furstenberg, Van Cleef & Arpels, Catherine Malandrino, Anya Hindmarch, and Michael Kors. Additionally, The Palazzo offers a variety of cuisines from a collection of award-winning chefs such as CarneVino by Mario Batali, CUT by Wolfgang Puck, Table 10 by Emeril Lagasse and Restaurant Charlie by Charlie Trotter. Other one-of-a-kind offerings include, Tony Award winning Broadway musical, JERSEY BOYS, the chic dining and nightlife LAVO, the world's largest Canyon Ranch SpaClub, and the Strip's first Lamborghini dealership.