

THE VENETIAN® | THE PALAZZO®

Select world-renowned restaurants at The Venetian Resort Hotel Casino and The Palazzo Resort Hotel Casino create flavorful menus for the Thanksgiving holiday

Las Vegas, Nevada (November 19, 2009)---The Venetian Resort Hotel Casino and The Palazzo Resort Hotel Casino welcome the Thanksgiving holiday as select world-renowned restaurants serve up delicious menus on Thursday, November 26, 2009. From the most traditional Thanksgiving turkey dinner with mashed potatoes and gravy to the unconventional creations of Alaskan King Crab Quesadillas and Braised Short Rib Gyozas, the restaurants have several options to please the pallet of each guest.

Restaurants included at The Venetian are Delmonico, Grand Lux Café, Pinot Brasserie, and Postrio. At The Palazzo, restaurants include Dal Toro, Dos Caminos, FIRST Food & Bar, Grand Lux Café, SUSHISAMBA, Restaurant Charlie, and Morels French Steakhouse & Bistro. Details of each menu are listed below. Please contact the restaurant directly to make reservations or visit www.venetian.com or www.palazzolasvegas.com for more information.

The Venetian Resort Hotel Casino

Delmonico

- Prices vary on each menu item
- Reservations: 702.414.1992

Appetizers

Roasted Butternut Squash Soup with Apple Relish \$10.00

Salad

Red Wine Poached Pears Stuffed with Toasted Walnuts & Blue Cheese with Frisée Lettuce and Cider Vinaigrette
\$16.00

Entrée

“Delmonico Thanksgiving Turkey Dinner”
Roast Turkey, Cranberry Sauce, Cornbread Dressing, Natural Gravy and Stewed Green Beans
\$42.00

Dessert

Sugar Bear Pumpkin Tart with Pomegranate Molasses and Candied Ginger
\$10.00

Grand Lux Café

- \$20.95 per person
- Reservations: 702.414.3888

Turkey
Mashed Potatoes with gravy
Stuffing
Cranberry Sauce
Sweet Potatoes
Pumpkin Cheesecake (additional \$6.95)

Pinot Brasserie

- 4 courses: \$65; 3 courses: \$55; Children: \$27
- Reservations: 702.414.8888

First Course

Pumpkin soup, roasted quail, cumin oil
Onion Soup gratinee
Baby field greens with roasted baby fall vegetables, Humboldt fog goat cheese, and aged balsamic

Second Course

Crispy potato galette, smoked salmon, caper berry, crème fraiche
Warm green lentils, pork belly and sherry vinegar potato salad
Creamy lobster Bisque cappuccino, crème fraiche, caviar

Main Course

Pan seared scallops, braised celery root, poivre vert sauce
Atlantic King Salmon, oven roasted beets, baby arugula, and escabeche jus
Grilled Petit Filet with pan roasted brussel sprout, fingerling potatoes
Roast turkey breast, roasted forest mushrooms, cipolini onions, truffled poultry jus

Dessert Selection

Grand Marnier Semifreddo, cranberry compote, pistachio biscotti

Warm apple tarte Tatin, brown butter ice cream
Chocolate soufflé with crème Anglaise

Postrio

- \$39 per person exclusive of tax, gratuity, and beverage
- Reservations: 702.796.1110

First Course (choice of)

Mixed Baby Lettuces, Bosc Pears, Blue Cheese, Pine Nuts

Or

Puree of Pumpkin Soup, Toasted Pumpkin Seeds, Cardamom Crème Fraiche

Entrée (choice of)

Roasted Free range Turkey Breast, Herb Stuffing, Haricot Verts, Cranberry Compote, Herb
Gravy (offered a la carte at \$29.00)

Or

Braised Beef shortrib, Creamy Polenta, Brussel Sprouts, Natural Jus

Dessert

Traditional Pumpkin Pie with Cranberries and Nutmeg Whipped Cream

Zeffirino

- \$39.95 per person; \$19.95 for children
- Thanksgiving Buffet
- For reservations: 702.414.3500

Cold Station

Assorted Italian cured meats

Assorted Grilled Vegetables

Tomato and Mozzarella

Prociutto and Melon

Assorted cold roast meats

Mix salad

Smoked salmon

Fresh fruit

Fruit salad

Tuna Terrine

Shrimp salad

Baked salmon

Turkey salad with apples and walnuts

Assorted Italian cheeses

Hot Station

Cheese Ravioli in a tomato pink sauce
Paffutelli Zeffirino
Pan seared chicken breast with white wine and capers
Mashed potatoes
Roasted sweet potatoes
Sautéed corn and sweet peas
Apples and Chestnuts stuffing
Sautéed salmon filet with white wine and lemon sauce
Pizza for Children Only
Carving Station
Roast Turkey with Gravy
Roast Beef tenderloin with mushrooms sauce
Roasted Ham with Gravy

Dessert Station

Assorted Cakes
Apples Pie
Assorted Mini Pastries
Pumpkin pie
Traditional Pudding

The Palazzo Resort Hotel Casino

Dal Toro

- Prices vary on each menu item
- Reservations: 702.437.9800

Tacchino Ripieno

Classic Thanksgiving recipes of oven roasted turkey breast with stuffing, cranberry sauce, mash potatoes and gravy
\$18

Fettuccine ai Funghi e Pomodorini Secchi

Fettuccine pasta tossed in a saffron creamy sauce with wild mushroom and sun dry tomatoes
\$19

Risotto agli Scampi

Arborio rice risotto style with fava beans, shrimp and fresh water prawns
\$26

Costelle D'agnello alla Griglia

Fresh grilled lamb chop, marinated with thyme, served with roasted potatoes and seasonal vegetables

\$32

Pesce Spada alla Livornese

Sword fish in a filone bread and basil crust, backed with black olive, cappers and tomato sauce

28

Pumpkin Cake

Classic Thanksgiving pumpkin cake

\$6.50

Dos Caminos

- Prices vary on each menu item
- Pre fixe option available for \$38 per person
- Reservations: 702.577.9600

Starters

Caldo Gallego \$11

Spanish Style White Bean Stew, Crispy Nyman Ranch Pork Belly
Braised Greens

Ensalada Betabeles \$12

Organic tri color beets, humbolt fog goat cheese,
Pan de muerto croutons, epazote vinaigrette

Alaskan King Crab Quesadilla \$13

Crisp Open Face Tortilla, Serrano Chiles
Drunken Goat Cheese, Baby Arugula

Entrees

Traditional Turkey Dinner \$24

Herb roasted turkey and turkey carnitas, wild mushroom stuffing,
piloncillo glazed sweet potatoes, cranberry salsita

Ancho Dusted Pork Chop \$25

BBQ Baked Beans, Crispy Onion Rings
Braised Chard, Fall Fruit Pico de Gallo

Herb Crusted Halibut \$26

Cilantro King Crab Rice, Oaxaca Chile Crema, Chayote Slaw

Desserts

Pumpkin Pie \$8
Fall fruit salsa, and spiced crema

Caramel Apple Tart \$8
Almond streusel, tequila run raisin ice cream

FIRST Food & Bar

- \$32 per person
- Reservations: 702.607.3478

Hot mulled apple cider
Roasted Corn Pumpkin Bisque
Choice of salad
Roasted beet with frisee goat cheese and horseradish orange
Autumn salad endive with blue cheese balsamico
Roasted garlic Caesar with butternut squash ravioli croutons
International stuffing tasting
Pilgrim dinner served family style
Traditional turkey with giblet gravy
Prime rib
Roast salmon
Mashed potatoes
Whipped sweet potatoes
Green bean almondine
House made cranberry sauce
Family style veggies
Pie Bar featuring multiple styles of pies and toppings

Grand Lux Café

- \$20.95 per person
- Reservations: 702.733.7411

Turkey
Mashed Potatoes with gravy
Stuffing
Cranberry Sauce
Sweet Potatoes
Pumpkin Cheesecake (additional \$6.95)

Lagasse's Stadium

- \$16.00 specialty menu item
- Reservations: 702.607.2665

Open Face Turkey Sandwich

Shaved oven roasted turkey, herb cornbread stuffing and traditional gravy on grilled sourdough with homemade cranberry sauce

SUSHISAMBA

- Prices vary on each menu item
- Reservations: 702.607.0700

Appetizer

Braised Short Rib Gyozas
kabocha pumpkin purée, red shiso leaf, smoked ginger soy \$14

Entree

Plainville Farms Turkey T-Bone
sweet potato-brown sugar fries, bacon escarole, cranberry teriyaki glaze \$24

Dessert

Pumpkin Cinnamon Bread Pudding
maple syrup ice cream, roast pecans, candied shiso leaf \$10

Restaurant Charlie

- \$65 per person prix fixe menu
- Reservations: 702.607.6336

Smoked Salmon with Crème Fraîche & Chives
Pumpkin Soup with Brown Butter & Sage
Roasted Turkey Breast with Herb Stuffing, Gravy & Sweet Potatoes
Chocolate Crème Brûlée

Morels French Steakhouse & Bistro

- \$65 per person
- Complimentary glass of sparkling Lucien Albrecht Blanc de Blancs Cremant d'Alsace NV
- Reservations: 702.607.6333

First Course

Roasted butternut squash soup and rosemary and parmesan flan with glazed chestnuts.

Main Course

Oven-roasted free range turkey, chorizo and brioche stuffing, glazed autumn root vegetables, Yukon Gold mashed potatoes, giblet gravy and homemade cranberry compote

Dessert Course

Spiced pumpkin tart with cinnamon ice cream and sweet cream.

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ABOUT THE VENETIAN

The Venetian Resort-Hotel-Casino, the largest property in the country to receive AAA's Five Diamond Award and Mobil Four-Star, is one of the world's most luxurious resort and convention destinations. Re-creating Venice's legendary landmarks, the resort offers unmatched service and quality for leisure and corporate guests. Located in the heart of the Las Vegas Strip, The Venetian features The Grand Canal Shoppes, an indoor streetscape complete with gondolas and singing gondoliers, the Canyon Ranch SpaClub, world-class gaming, exquisite restaurants, and a wide variety of entertainment such as Phantom-The Las Vegas Spectacular, Blue Man Group and Wayne Brady on its premises, as well as extensive convention and corporate services. For additional information, visit The Venetian website at www.venetian.com.

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, AAA® Five Diamond and Mobil Four-Star Award winner, 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 Chloé, 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 ultimate sports bar, sportsbook and restaurant on the Strip: Lagasse's Stadium. For more information, please visit The Palazzo website at www.palazzolasvegas.com.