



World-renowned restaurants at The Palazzo Resort Hotel Casino and The Venetian Resort Hotel Casino create savory menus for the Thanksgiving holiday

Las Vegas, Nevada (November 24, 2008)---The Palazzo Resort Hotel Casino and The Venetian Resort Hotel Casino welcome the Thanksgiving holiday as select world-renowned restaurants serve up delicious menus on Thursday, November 27, 2008. From the most traditional Thanksgiving turkey dinner with cranberry sauce and pumpkin pie to the unconventional creations of Monkfish Tail and Seared Duck Salad, the restaurants have several options to please the pallet of each guest.

The Venetian restaurants offering exclusive Thanksgiving menus include Joachim Splichel's Pinot Brasserie, Wolfgang Puck's Postrio, Piero Selvaggio's Valentino and The Grill at Valentino. At The Palazzo, restaurants include Dos Caminos, SUSHISAMBA, Charlie Trotter's Restaurant Charlie, Morels French Steakhouse & Bistro, and Wolfgang Puck's CUT.

Details of each menu are listed below. Please contact the restaurant directly to make reservations or visit www.palazzolasvegas.com or www.venetian.com for more information.

The Venetian Resort Hotel Casino

Joachim Splichel's Pinot Brasserie

- \$45 adult menu
- Reservations: 702.414.8888

First Course

Roasted pumpkin soup, fried sage, pumpkin seed oil
Onion Soup Gratinee

Belgian endive salad, walnuts, Roquefort, watercress

Second Course

Roasted beet salad, prosciutto, white asparagus, white Balsamic vinaigrette
Roasted Acorn squash and yellow frisee salad, pomegranate and pecan nuts
Creamy lobster Bisque, Lobster medallion, chive crème fraiche

Main Course

Pan seared scallops Nicoise, marinated anchovies, red bell pepper, basil-tomato jus
Bacon sage wrapped Halibut, fingerling potato, poultry jus
Grilled petit filet mignon, zucchini tomato gratin
Roast turkey breast, oyster dressing, caramelized turnip, gizzard-sage sauce

Dessert Selection

Pumpkin crème brûlée
Cranberry panna cotta mille feuille
Chocolate soufflé with crème Anglaise

Wolfgang Puck's Postrio

- \$39 per person
- Reservations: 702.796.1110

First Course (choice of)

Mixed Baby Lettuces, Bosc Pears, Goat Cheese Fondue, Pine Nuts
Or

Puree of Pumpkin Soup, Toasted Pumpkin Seeds, Coriander Scented Crème Fraiche

Entrée (choice of)

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

Or

Braised Beef short rib, Anson Mills Polenta, Braised Greens, Madeira Jus

Dessert

Pumpkin Pie with Cinnamon Ice Cream and Nutmeg Whipped Cream

Piero Selvaggio's Valentino

- \$95 per person
- Reservations: 702.414.3000

Fresh Alaskan King Crab with warm pear endive salad and sour grape dressing

Roasted Wolfe Ranch Quail on Butter Poached Candied Squash with Spiced Creamy Demiglace

Sweet Sausage Stuffed Agnolotti in Consommé

Roasted Free Range Turkey Breast Larded with Prosciutto and Truffle Paste Served with Sweet Potato Gratin and Haricot Vert

Amaretto and Chestnut Napoleon with Pumpkin Ice Cream

Piero Selvaggio's The Grill at Valentino

- \$58.00 per person
- Reservations: 702.414.3000

CHOOSE ONE:

TRICOLOR SALAD WITH CARAMELIZED PECANS AND GOAT CHEESE WITH
APPLE BALSAMIC DRESSING

OR

SMOKED SWORDFISH CARPACCIO WITH LEMON AIOLI AND MICRO-
ARUGOLA

OR

SEARED DUCK SALAD WITH ROASTED ONION AND GARLIC DRESSING

CHOOSE ONE:

RAVIOLI DI ZUCCA WITH BROWN BUTTER AND SAGE

OR

RISOTTO PORCINI WITH PARMESAN FONDUE

OR

LINGUINI WITH SHRIMP IN SPICY MARINARA

CHOOSE ONE:

(Served with Ciabatta sweet sausage dressing, green beans and sweet potato fries)

TURKEY MEATLOAF WITH CREAMY GRAVY

OR

VEAL MARSALA

OR

GRILLED PORK LOIN MEDALLIONS WITH OUR OWN BBQ SAUCE

PECAN PIE WITH VANILLA ICE CREAM AND WHIPPED CREAM

The Palazzo Resort Hotel Casino

Dos Caminos

- Prices vary on each menu item
- Reservations: 702.577.9600

Nyman Pork Belly Tortitas

Crispy pork belly sliders, spiced apple pico, spicy cabbage, smoked chile aioli

Sopa de Calabaza

Spiced pumpkin soup served in roasted baby pumpkin with carne machaca and toasted pepitas

Ostiones Gratinados \$15

Blue corn tortilla crusted oysters, roasted poblano creamed spinach, bacon-pear salsita

Guajolote \$25

Herb roasted turkey and turkey carnitas, wild mushroom stuffing, pilocillo glazed sweet potato's, cranberry salsita

Fideos Seco co Mariscos \$28

Lobster, shrimp, mussels, and calamari with baked vermelli and a roasted tomato chipotle broth

Guisado de Costillas \$25

Red chile braised beef short ribs, chochoyones, and roasted fall vegetables,

SUSHISAMBA

- Prices vary on each menu item
- Reservations: 702.607.0700

"Mojo" Marinated Turkey (\$28)

Cornbread-linguica stuffing, organic fall vegetables and roasted pan gravy to warm the cockles of friends and family.

The Harvest Spice (\$11)

Montecristo spiced rum, canton and pear juice in a martini glass drizzled with caramel sauce, topped with whipped cream and sprinkled with candied pecans

The Pumpkin Rocambole dessert (\$9)

Pumpkin puree, cranberry marmalade and crema fresca ice cream

Charlie Trotter's Restaurant Charlie

- \$125 per person
- Reservations: 702.607.6336

Canapés for the Table

Tempura of Bay Scallops with Braised Ma Kombu & Meyer Lemon
Crispy Pigs Feet with Fuji Apple & Flagiolet
Fresh Water Eel with Pomegranate
Maitake Mushrooms with Saiko Miso & Barley
Buttermilk Poached Poularde with Pecans & Cranberries

A Selection of First Courses

Wild Rice Soup with Roasted Chestnuts & Honeycomb
Warm Heirloom Beet Salad with Serrano Ham & Balsamic

A Selection of Second Courses

Muscovy Duck with Candied Blood Orange & Turnip
Tasmanian Ocean Trout with Caramelized Parsnip & Pistachio
Smoked Tofu with Pumpkin and Hibiscus Gelee

A Selection of Third Courses

Roasted Four Story Hills Farm Turkey with Sage & Giblet Gravy.
Beef Tenderloin with Roasted Oregon Porcinis & Pickled Elephant Garlic
Poached Maine Lobster with Spanish Chorizo & Saffron
Monkfish Tail with Cranberry Beans & Young Chard

Sides for the Table

Brioche Stuffing with Honey Crisp Apples & Thyme
Sweet Potato Confit with Pecans & Peppercorn Gastrique
Brussels Sprouts with Whole Grain Mustard & Cured Pork Belly
Rosemary infused Potato Puree with Celeriac
Caramelized Cauliflower with Red Wine & Sultana Raisins

Desserts for the Table

Pumpkin Custard with Persimmon & Candied Pepita
Apple Confit Tart with Vanilla & Sherry-Caramel Ice Cream

Cocoa Nib Kuchen with Mulled Red Wine Chocolate Sauce & Fig Compote

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 and cinnamon ice cream with sweet cream.

Wolfgang Puck's CUT

- \$65 per person
- \$14 per specialty cocktail
- Reservations: 702.607.6300

Amuse Bouche...

Celery Root Soup, Roasted Quince & Cranberry Compote

The Salad...

Organic Fuji Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds

The Bird...

Burbon Red, Natural Raised Heritage Turkey, Four Story Hill Farm's

For The Table...

Red Jewell Sweet Potato Puree
Brussels Sprouts, Confit Bacon, Onions
Sourdough Stuffing, Wild Mushrooms, Sweet Onions

The Sauces...

Cranberry Chutney
Turkey Gravy

The Sweet Pumpkin Tasting...

Pumpkin Cheesecake, Ginger Spice Cookie Crust

Spiced Pumpkin Pot De Crème, Maple Whipped Cream
Apple Vanilla Stuffed Pumpkin Donuts, Toasted Pumpkin Seeds
Moravian “Cookies & Cream” Ice Cream

Harvest Moon Specialty Cocktails...

Hot Buttered Rum, Meyers Dark Rum, Butterscotch Schnapps, Nutmeg
Mulled Cider, Cinnamon, Orange Rind, Hennessy VSOP Cognac
Hot Toddy, Bergamot Infused Earl Grey Tea, Wildflower Honey
Cranberry Martini, Absolut Currant Vodka, Cassis Liquor

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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-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.

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.