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THE PALAZZO®

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

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**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](http://www.palazzolasvegas.com) or [www.venetian.com](http://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 Gratinée

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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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 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](http://www.venetian.com).