

# **FEAST OF BACCHUS**

**An evening of Merriment and Revelry**

**\$249**

## **Welcoming**

Kaluga Caviar Tarts

Syltbar Prosecco

**I**

Max's Flight

artisan selections of meats & cheeses by our maître fromager, Max McCalman. Served with house sesame cracker, baguette and seasonal accoutrements

2022 Chateau Gravelle-Lacoste Graves

**II**

Pear and Walnut Salad

fiocchetti pasta, frisee, dates, mustard vinaigrette

**III**

Smoked Turkey Legs

foie gras basted, herbs de Provence, hot honey

2020 Juan Gil Jumilla Blue Label

**IV**

Steak & Lobster

1.5 lb steamed lobster, garlic butter

2022 Far Niente Chardonnay

**V**

12oz slow roasted prime rib

garlic smashed potatoes, grilled asparagus, steak sauce

Einstein Private Reserve

## **Finale**

Ambrosia Tarts

dessert of the gods

pineapple coconut tart, amarena cherries, toasted marshmallow