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**5-COURSE  
CAVIAR & WINE PAIRING DINNER**  
*featuring Deborah Keane of California Caviar Company*

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**FIRST COURSE**

**Telmont 'Réserve Brut' Épernay NV**

**Lobster Gelee**

*Crème Fraiche, Royal White Sturgeon Caviar, Chive Oil*

**SECOND COURSE**

**Telmont 'Blanc de Blancs' Brut Épernay 2013**

**Gulf Coast Shrimp**

*Siberian Caviar, Hazelnut Romesco, Lemon Butter Sauce*

**THIRD COURSE**

**Joseph Phelps 'Pastorale Vineyard' Chardonnay**

*Sonoma Coast 2020*

**Cauliflower Tortellini**

*Kaluga Caviar, Parmesan Brodo*

**FOURTH COURSE**

**Joseph Phelps 'Insignia' Napa Valley 2018**

**Rib-eye Cap Steak**

*Golden Osetra Caviar, Egg Yolk Jam, Clamshell Mushroom, Red Wine Jus*

**FIFTH COURSE**

**Kracher 'Beerenauslese Cuvée' Burgenland 2017**

**Meyer Lemon Panna Cotta**

*Queens Reserve Caviar, Shiso Granita*