**Food and Wine Festacular**

**January 15th, 2021**

Cheese and Charcuterie (Display Large Bottles and Special Bread Pieces) NF

Selections du Chef | Pickles | Jams | Assorted Breads

Raw Bar (Ice Carving) GF NF DF

Oysters | Cocktail Sauce | Mignonette | Horseradish | Lemon | Mini Tabasco

Roasted Shrimp Cocktail GF NF DF

Tequila Cocktail Sauce | Lime Wedge | Tajin Rimmed Shot Glass

Lobster Lollipops GF NF

Lobster Tail | Saffron Aioli | Caviar | Chive

**Hot Stations**

Raclette Station NF

Cobbled Potatoes | Charred Broccolini | Sliced Beef Tenderloin | Country Ham | Crusty Bread Pretzel Sticks | House-made Sausage | Pickled Vegetables

Bao Buns

Chicken | Vegetarian

Pickled Vegetables | Kewpie Mayo | Scallion

Grilled Steak Tartare NF

Charred Beef Tenderloin | Oyster Aioli | Pickled Celery | Crispy Caper | Aleppo Pepper Grilled Baguette

BCC Cheesesteak (Flattop – must be in the corner. Same as Pancake Station) NF

Shaved Prime Rib | Truffle Cheese Sauce | Wild Mushrooms | 7 Onion Confit Mini Toasted Bun

Vegetarian GF NF

Smoked Celery Root Soubise | Black Beluga Lentils | Brandied Apples | Wild Mushrooms

*Optional: Scallop Add-On by Request*

Cacio e Pepe Risotto GF NF

Fresh Shaved Black Truffle | Parmesan Bowl

**Dessert**

Crepes

Du Chef

**Snack Table**

House-cut Chips | Assorted Dips | Butter Baked Crackers | Fresh Popcorn (Truffle and Regular)