

# Carversteak



## Checkered Flag Package

\$5k • Serves up to 10 Guests

### — Pole Position —

#### **Caviar Service**

250g Regiis Ova Sturgeon Caviar, Traditional Garnishes, Honey Blinis

#### **Chilled Shellfish Platter**

Maine Lobster, Gulf Shrimp, East and West Coast Oysters, Clams and Mussels

1.5 Liter Magnum Moët & Chandon "Dom Perignon" Epernay, 2008

### — Formation Lap —

#### **Wagyu Cheese Steak Bites**

Buttered Parker Roll, Truffle Mornay

#### **Caesar Salad**

Baby Gem Lettuce, Garlic Parmesan Dressing, Croutons

### — Grand Prix Hot Lap —

Surf n Turf for the Table

#### **Whole Roasted Three Bone Tomahawks**

F-1 Australian Wagyu Tomahawks

#### **Three 12oz Butter Poached Lobster Tails**

Fresh Shaved Truffles

### — Sides —

Mac & Cheese Gratin | Roasted Broccolini | Parmesan Steak Fries

Pommes Puree | Asparagus

### — Final Stretch —

#### **Baked Nevada**

Mixed Berry Sorbet, Toasted Meringue



# Carversteak



## Checkered Flag Package

\$5k • Serves up to 10 Guests

### — Pole Position —

#### **Caviar Service**

250g Regiis Ova Sturgeon Caviar, Traditional Garnishes, Honey Blinis

#### **Chilled Shellfish Platter**

Maine Lobster, Gulf Shrimp, East and West Coast Oysters, Clams and Mussels

1.5 Liter Magnum Moët & Chandon "Dom Perignon" Epernay, 2008

### — Formation Lap —

#### **Wagyu Cheese Steak Bites**

Buttered Parker Roll, Truffle Mornay

#### **Caesar Salad**

Baby Gem Lettuce, Garlic Parmesan Dressing, Croutons

### — Grand Prix Hot Lap —

Surf n Turf for the Table

#### **Whole Roasted Three Bone Tomahawks**

F-1 Australian Wagyu Tomahawks

#### **Three 12oz Butter Poached Lobster Tails**

Fresh Shaved Truffles

### — Sides —

Mac & Cheese Gratin | Roasted Broccolini | Parmesan Steak Fries

Pommes Puree | Asparagus

### — Final Stretch —

#### **Baked Nevada**

Mixed Berry Sorbet, Toasted Meringue

