



THE MAGNIFICENT SEVEN WINE DINNER

CELEBRATING

MAE DALY'S TWO BARRELS

100% CABERNET SAUVIGNON

FIVE COURSES | FIVE GREAT WINES

MAY 14, 2025 6:00 PM

TWO BARRELS



100% Cabernet Sauvignon
Oakville, Napa Valley
750 ML
2022



Ron Munford
Master Sommelier
Las Vegas

Eduardo "Lalo" Saavedra
Chef La Casa de Juliette
Las Vegas

Aziz Zhari
Chef Morrocco
Sonoma CA.

Rick Kaufman
Proprietor Old Soda Springs Winery
Napa Valley, CA.

Tomas Espino
Chef Mae Daly's
Las Vegas

Scott Romano
Chef 1932 Reserve
Lake of the Ozarks, MO.

Chris Janz – Host
Manager – Mae Daly's
Las Vegas

2211 S. Las Vegas Blvd. | Free Valet Parking

Tickets \$250 per person | Includes Tax & Gratuity

To purchase Tickets, call 702-845-3230 or email: Richard@maedalys.com



RICH FEMENELLA — PROPRIETOR

Introduction

I envisioned Mae Daly's as a celebration of days gone by in Las Vegas. The days when guests were the kings and queens of the world, and nothing stood in the way of a good time. While we have only been open for several months, we have thrown a few fabulous parties, enjoyed the reactions and reviews of our guests, and truly have felt the love of our local Las Vegas. I am one lucky fellow.

Now over the next four pages, I have the pleasure of introducing you to the Magnificent Seven. I have given this group this name because I believe they are all part of the GOLD SEAL STANDARD of the hospitality industry. They are also among the very best friends a person can have. With no further ado, I give you the men behind this great dinner.



Rick Kaufman
Proprietor Old Soda Springs Winery
Napa Valley, CA.

Napa Valley's Old Soda Springs Winery is the birthplace of Silverado Summers Vineyard – and our family home. Nearly fifty years ago, my dad – a visionary wine lover and researcher – collaborated with UC Davis to produce chardonnay on AXR1 rootstock. The grapes were sold to local wineries after an early stint of estate grown wines.

Fast forward to 2016. We replanted the vineyard with Cabernet Sauvignon and rotated the vineyard orientation. We established the Jonas Block and Eva Block Cabernet Sauvignons. Our vines now capture the afternoon sun before it fades below the Silverado Bench, which separates Old Soda Springs from the Silverado Trail. My father's legacy is in plain sight. 2022 is our third Cabernet Sauvignon vintage and our second vineyard block designated wines. Each bottle is a nod to our past, a toast to innovation and an invitation to join us on this delicious journey. We hope you enjoy it as much as we do.





Ron Munford
Master Sommelier
Las Vegas



After 35 years in restaurants, hotel, sales and building wholesale wine & spirits operations, I have taken the reins of a new small wholesale wine & spirits company in Las Vegas. Magnum Wine & Spirits is an opportunity for me to capitalize on my extensive training in Hospitality, Wine Sales and Distributor Management while I continue private consulting for Brands, Restaurants and Private Clients. My background and experience give our brands and clients an edge in the highly competitive marketplace.

La Casa de Juliette Mexican Cocina's kitchen is helmed by Executive Chef Eduardo "Lalo" Saavedra, who has spent more than two decades working with renowned chefs such as Charlie Palmer Steak and Andre Rochat on the Las Vegas Strip. Featuring elevated, unique twists on classic Mexican cuisine, the La Casa de Juliette menu showcases fresh ingredients, inventive recipes, seasonal flavors, and a high attention to detail.

Eduardo "Lalo" Saavedra
Chef La Casa de Juliette
Las Vegas





Aziz Zhari
Chef Morocco
Sonoma CA.



Chef Romano worked at some of the most prestigious restaurants in the country. A graduate of The Culinary Institute of America in Hyde Park, New York, he worked for celebrity Chef Charlie Palmer for several years at his flagship Aureole New York in New York. He worked his way up to Corporate Chef of the Charlie Palmer Group. Romano also worked for Wolfgang Puck at the Spago Beverly Hills, and CUT steakhouse at the Beverly Wilshire Hotel in Beverly Hills.

Scott Romano
Chef 1932 Reserve
Lake of the Ozarks, MO.

He became a true ambassador for Healdsburg and Wine Country. He also played a significant role in the development of Spoonbar at h2hotel, where his Moroccan Chicken dish remains a staple and local favorite. Over the past four plus decades, he has assisted in opening 9 of the best restaurants in the country. Recently retired, Aziz now travels the world and enjoys his family.





Tomas Espino
Chef Mae Daly's
Las Vegas



Tomas is the executive chef of Mae Dalys Fine Steaks & Whiskeys. He began his career at RM Seafood where Chef Rick Moonen gave him a first-class education for four years. He spent the next decade working at The Mansion, MGM, The Cosmopolitan, T-Bones and Charlie Palmer Steak. A strong family man who has accomplished a great deal at a young age.

Chris Janz, the force that takes care of Mae Daly's guests on a daily basis. Born and raised in Las Vegas, he is a former combat decorated US Army Ranger and comes from a food and wine family. He has worked his way up from a bus boy to back waiter to sommelier, and now the boss. Working with Chefs André Rochat, Rick Bayless, Chef Rick Moonen, Chef Michael Mina, Chef John Tesar and more.

Chris Janz – Host
Manager – Mae Daly's
Las Vegas





THE MENU

AND WINE PAIRINGS



First Course

Ahi Tuna Tiradito

Crisp Togarashi Sweet Potato, Nopal, Salmon Roe, Spicy Ponzu
Jose Dhondt, Rose de Saignee, Brut, NV Champagne, France

Second Course

Fennel Sausage and Fresh Sun-Dried Tomato Rigatoni
House-Made Italian Fennel Sausage, Spring Peas, Pistachio Pesto, Alfredo Sauce
Othegraven, Bockstein Riesling Spatelese, 2021 Mosel Germany

Intermezzo

Pineapple Mint Sorbet, Citrus Zest, Buzz Buttons

Third Course

Caramelized Lemon Cod

Roasted Mushrooms, Sauteed Spinach, Garlic, Saffron Chermoula, Cumin Marcona Almonds, Moroccan Glaze
Gramercy Cellars, Viognier, 2022 Columbia Valley, Washington

Fourth Course

Rosewood Ranch American Wagyu Filet Mignon
Celery Root Slaw, Scallop Potatoes, Port Wine Reduction
Mae Daly's Two Barrel, Cabernet Sauvignon, 2022 Oakville, Napa Valley

Fifth Course

Chocolate Mousse Cake
Black Cherry Bourbon Compote, Dulce Leche Ice Cream
Les Clos de Paulilles, Banyuls Grand Cru, 2013 Banyuls, France



TWO BARRELS



100% Cabernet Sauvignon
Oakville, Napa Valley
750 ML
2022



TWO BARRELS

Two special friends and two very special barrels of wine, laid the foundation for this exceptional, 100%, Napa Valley Cabernet Sauvignon. Our winemaker created this bold, flavorful wine, in Napa Valley California, especially for Mae Daly. The rocky and nutrient deficient soils along the Silverado Bench produce an optimal vine stress that results in this unique and amazing wine. Together with the surrounding hills and consistent afternoon winds, help create a microclimate in this part of Napa, producing wines that are balanced, suspenseful and alive. Please Enjoy.



BE THERE ENOUGH SAID!

For Reservations Call
702.845.3230

Or email:
Richard@maeDalys.com

