

A woman with blonde hair, wearing a purple long-sleeved shirt and a blue and pink patterned scarf, is looking at a large, ornate painting in a gallery. The painting depicts a peacock with its tail feathers fanned out, a crane, and a black chicken in a landscape. To the left, another painting is partially visible, showing a still life with various objects. The background is a plain wall.

ART
SMART

Feast Your Eyes

TOUR & TASTING



Feast Your Eyes[™] Tour & Tasting

is a new collaboration combining an Art Smart food & drink inspired museum tour with the option to enjoy curated cuisine at two of New York's premier restaurants: either an exquisite food and wine pairing at **Aldo Sohm Wine Bar** or a six-course dinner at **Amali**. Both of these menus have been thoughtfully crafted to reflect the cultures and cuisines presented in the artworks of the *Feast Your Eyes* Tour.

The *Feast Your Eyes* Tour blends a love of food, drink and culture in a private guided tour through The Metropolitan Museum of Art. Carefully crafted by art historians and food scholars, this fresh offering presents a visual banquet through more than twenty-five paintings, sculptures, and objets d'art peppered throughout the galleries. The artwork spans six different cultures from ancient to modern. Presented in Art Smart's signature of-the-moment style, the *Feast Your Eyes* Tour complements the excitement of contemporary culinary expression.

The *Feast Your Eyes* Tour can be customized to your desire to focus on one or more of the following themes: food history, tastes through time, contemporary trends in the industry, drinks and beverages, and wine.

Feast your senses in the Egyptian galleries.

The love of food in ancient Egypt was both earthly and eternal. View the 4,000 year-old wheat, raisins, dates, and berries that fed the pharaohs and were specially prepared to sustained them through the afterlife. For those with a thirst for wine, we'll inspect some of the earliest wine labels—sealed jars providing appellations details.





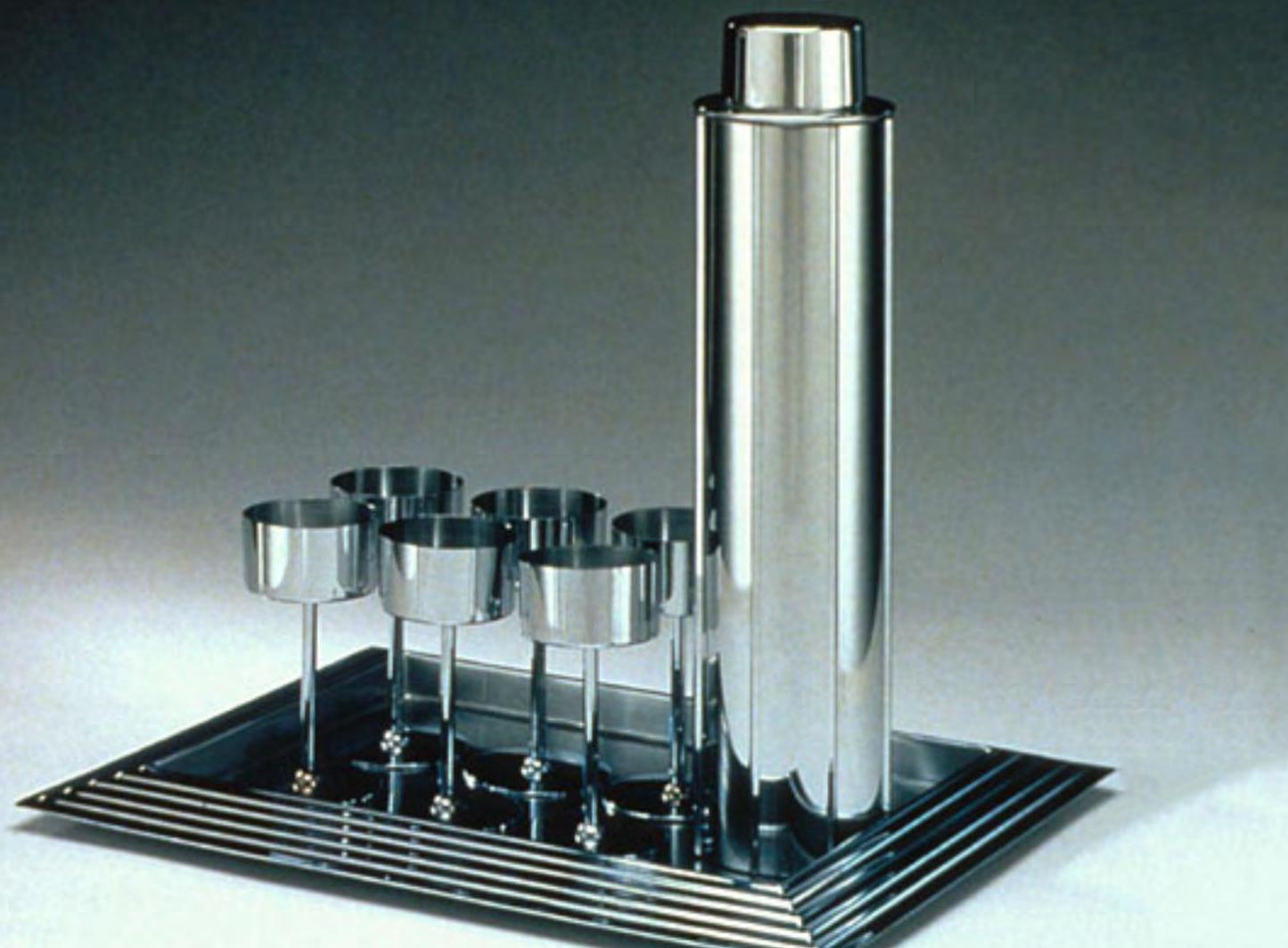
Among the Greek and Roman galleries, we'll relish stories of symposia and lavish feasts and entertainments.

Devour tidbits of history and discover how the ancient Greeks dominated the wine trade until the expansion of the Roman Empire and the Italian varietals favored therein. We'll dip into the introduction of wine to the French regions, especially Burgundy, thanks to the spread of Roman rule.

The European galleries provide a taste of the produce, fish, and other delicacies that were on offer in the markets of Amsterdam, one of the world's first truly capitalist emporiums.

Indulge in the still-lifes that flaunt access and abundance, while managing to temper excess with messages of the ephemeral nature of food and the fleeting enjoyment of wealth.





Sip stories of a new modern life,
featuring dangerous cocktails
and even more daring jazz music.

Get a taste of the radical introduction
of supermarkets and the ready-made meal.
Then bite into conversations about farm-
to-table and other contemporary movements.



Delight in the princely pieces used in aristocratic drinking games.

See how they indulged their noble cravings for imported luxuries including chocolate, coffee, tea, sugar, and ice for ice cream. Get the scoop on select luxury goods, such as Sevres, that built their brand on such appetites.





Hear how the European appetite for excellence and the American craving for convenience created the first real restaurants.

Chew on the rise of the café culture and haute cuisine after gluttony became distasteful during the French Revolution.

Hungry to understand how a new cuisine is made?

Dig into an illustrated discussion about self-sustaining farms and hunting for food—an American freedom in stark contrast to European traditions. Savor the Old World cuisines replicated in the New World among the northern settlements and eat up the new recipes and flavors of the Old South.





ALDO SOHM WINE BAR

Aldo Sohm Wine Bar Pairing

A custom wine and food tasting can follow at Aldo Sohm Wine Bar in Midtown, which is led by Le Bernardin's acclaimed wine director Aldo Sohm and his team of sommeliers. Food and wine pairings are a passion of award-winning Aldo Sohm's and a trait for which he has become well known. For this tasting, Sohm pairs three special wines and one select beer with a *Feast Your Eyes* Tour-inspired menu of charcuterie, roasted spiced carrots, short rib skewers and chocolate marquise for dessert.

This experience is recommended for individuals, couples or groups of up to eight guests. Priced at \$120 per couple (or \$60 per person for groups).



Experience this perfect pairing created by Aldo Sohm. The *Feast Your Eyes* Tour & Tasting links together all the senses and elevates a heightened awareness of life's pleasures.

“The tasting adds another layer of complexity to the tour, finding a harmonious balance between the food and wine selection while connecting the experience back to the artwork and its history.” —Aldo Sohm

ALDO SOHM
THE BAR





AMALI
— SUSTAINABLE MEDITERRANEAN —

Amali Restaurant Food and Wine Tasting

Amali Restaurant's chef Rachel Goulet, who studied art history as well, creates an exceptional six-course dinner that reflects all of the six cultures touched on during the *Feast Your Eyes* Tour. An annotated menu is available at artsmart.com/feast-your-eyes/ describing in detail how the meal complements the tour.

Amali's tasting can be enjoyed by private groups of four to twenty guests. The food tasting is \$100 per person and the wine pairing is an additional \$45 per person.



AMALI

— SUSTAINABLE MEDITERRANEAN —

FIRST COURSE

Three Varieties of Local East Coast Raw Oysters

Beverage: Wheat beer in a small glass as beer was a mainstay beverage in ancient Egypt

SECOND COURSE

Wild Gulf Shrimp and Castle Valley Mills Stone Ground Red Grits

Wine: 2015 Domaine Vico Rosé, Corsica (Nielluccio, Syrah, Grenache)

This particular Rose, while not sweet, has hints of strawberry and other sweeter fruits that can mimic that of fruit wines traditionally made in the Southern United States

THIRD COURSE

Roast Quail with Braised Backyard Greens

Wine: 2013 Paumanok Vineyards Barrel Fermented Chardonnay, Long Island, NY

Chosen for its New York roots, we thought this would be a perfect pairing with the northern colonies entrée

FOURTH COURSE

Searred Venison and BBQ Pork with Spring Vegetables (peas, beans)

Wine: 2007 Bodegas Aldonia Garnacha, Rioja, Spain

Garnacha is rounder and more fruit forward than its the better known Tempranillo grape of Rioja, but aged in American oak barrels. These barrels are purchased from the American south after bourbon production, hence rounding out the course

FIFTH COURSE

Cheese Course

Wine: 2003 Parparoussis Estate Mavrodaphne, Peloponnese, Greece

This wine is a vinified sweet wine as per the tradition of the grape, which is red, and not often used in modern dessert wines. Made from dried grapes, this is more indicative of how wine would have been made in ancient Greece

SIXTH COURSE

Traditional Crème Anglaise Ice Cream

Beverage: Thick Bitter Mexican Style Hot Chocolate



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