

A Bubbly Affair

A Champagne Dinner

Thursday, December 8th | 6:30pm | 5 Course Menu & 5 Wines

\$165 per person + +

L'APERÔ et AMUSE

Kir Pétillant | Truffled Pommes Frites GF

Cremant de Bourgogne | Creme de Cassis

PREMIER

Golden Beet & Tuna Tartar GF

Apple | Popcorn Rice

Champagne Vrain - Augé "Tradition" | Courmas | Brut NV

(100% Pinot Meunier)

DEUXIÈME

Oeufs Brouillés

Vol au Vent | Caviar | Chives | Crème Fraîche

Champagne Goutorbe Bouillot "Reflets de Rivière" | Damry | Brut NV

(60% Pinot Meunier | 20% Chardonnay | 20% Pinot Noir)

TROISIÈME

King Salmon | Cranberry Spice Crust

Celery Root | Swiss Chard | Lemon Sauce

Champagne Vrain - Augé Rosé | Courmas | Brut NV

(100% Pinot Meunier)

QUATRIÈME

Homard en Croute "Wellington"

Lobster | Scallop | Spinach | Mushrooms | Pâte Feuilletée

Champagne Philipponnat "Royale Réserve" | Mareuil-Sur-Aÿ | Brut NV

(65% Pinot Noir | 30% Chardonnay | 5% Pinot Meunier)

CINQUIÈME

Champagne Truffles



In Collaboration with the Following
Nicolas Deshaunac - Banville Wine Merchants

Banville
Wine Merchants

Items marked are items that are Gluten Free or can be modified to be Gluten Free.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$165 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner