

"I only drink champagne on two occasions: when I am in love
and when I am not." — Coco Chanel

All About Bubbles

Thursday, December 14th | 6:30pm

\$125 Per Person ++

Five Courses + Five Wines

L'APERO

Gougères

Classic Cheese Puff

Chardonnay | Mas de Daumas Gassac | Foliiiiie by Gassac | Petillant | Brut | FR NV

PREMIER

Salade de Crevettes GFA

Poached Shrimp | Lemon Confit | Chervil | Brioche Croutons

Chardonnay | Champagne Chapuy | Grand Cru | Brut | Blanc de Blancs | FR NV

DEUXIÈME

Saumon en Croute

King Salmon | Spinach | Herb Duchesse | Beurre Blanc

Pinot Noir & Chardonnay | Champagne R.H. Coutier | Grand Cru | Brut | Rosé | FR NV

TROISIÈME

Caille Farcie

Roasted Quail | Cornbread Stuffing | Apricot & Cherry

Prosciutto | Lacinato Kale | Pan Jus

Pinot Noir | Soter Vineyards | Planet Oregon | Bubbles Rosé | Willamette Valley | OR NV

QUATRIÈME

Financier aux Amandes

Almond Financier | Wild Raspberry Ice Cream | Valrhona Ivoire Almond Rocher

Muscat & Brachetto | Elio Perrone | Bigaro | Rosé | IT NV



In Collaboration with the Following
Thomas Bjornsen
Roanoke Valley Wine Company



Items marked GF or GFA 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 | \$125 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