

CHAMPAGNE

DREAMS & CAVIAR WISHES

Thursday, December 17 | 6:30PM
Five Course & Five Wines | \$159pp ++



AMUSE BOUCHE

Gougères Classique

Taramasalata Dip

Champagne Louis Dumont, Brut NV

PREMIER

Huitres

*Oysters | Caviar | Candied Lemon | Micro Herbs

Champagne Charles de Cazanove, 1er Cru Brut NV

DEUXIÈME

Morue Noire

Black Cod | Leek & Fennel Fondue | Lemon – Crème Fraiche Sauce

Caviar | Herbs

Champagne Charles de Cazanove, Tête de Cuvée, Brut NV

TROISIÈME

Tarte au Saumon

*Salmon d'Ecosse | Spinach Tartelette | Salmon Caviar | Lobster Sauce

Champagne Charles de Cazanove, Brut Rosé NV

QUATRIÈME

Madeleine Citron-Amande

Almond & Lemon Madeleine | Cream | Green Apple Caviar

Champagne Charles de Cazanove, Brut Stradivarius 2009

Merci Beaucoup!

THANK YOU FOR JOINING US - BLAIR, JUAN & CHEFS MICHELLE & CHRISTOPHE

*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 | \$159 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 for the wines will be available to order after the dinner