Champagne & Sparkling Dinner

Thursday, December 18 | 6:30PM
Four Course & Four Wines | $159PP ++

AMUSE BOUCHE

Feuilletés au Saumon Fumé
Smoked Salmon Puff | Herbed Cream Cheese
Kir Imperial

PREMIER

Huitres Croustillantes
Fried Oysters | Hollandaise | Caviar | Sautéed Baby Spinach
Champagne Petiteaux "Cuvée Mobline" Extra Brut NV

DEUXIÈME

Homard Grillé
Grilled Lobster | Vadouvan Curry | Fennel | Carrot Purée
Champagne Victor Charlot "Les Terres de Grève" Brut NV

TROISIÈME

Saint-Pierre au Beurre Noisette
John Dory Filet | Brown Butter Sauce | Brioche Crumble
Parisian Gnocchi | Oyster Mushrooms
Champagne Vrain-Augé, Tradition NV

QUATRIÈME

Pavlova
Meringue | Lemon | Raspberry
Champagne Dumangin et Fils "Le Rosé" Premier Cru, Extra Brut 2012

Reserve Today: 703-519-3776

Merci Beaucoup!

*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