



Champagne & Caviar Wine Dinner

Wednesday, December 11th 2019

Five-Course Menu with wines \$125

(Taxes & gratuities not included)

L'Amuse-Bouche

Crème royal, Caviar, gougère

*Domaine Bott-Geyl, Cremant d'Alsace Extra Brut Paul Edouard
(Chardonnay, Pinot Noir, Pinot Blanc)*

Huitres en friture

Fried Oysters, trout roe
Apple-green cabbage slaw, lemon aioli

*Voirin-Jumel, Champagne Grand Cru Brut Blanc de blanc
(100% Chardonnay)*

Homard & Caviar

Braised Maine lobster, Osetra caviar
Lobster beurre blanc, Brioche toast, wilted spinach

*Coutier, Champagne Brut Grand Cru Tradition
(75% Pinot Noir, 25% Chardonnay)*

Saumon aux agrumes

Jail Island (NB) Salmon filet sous-vide, Ruby red grapefruit beurre blanc,
Salmon caviar, wilted Napa cabbage, butter-poached potatoes

*Gatinois, Champagne Brut Rosé
(90% Pinot Noir/ 10% Chardonnay)*

Dessert

Strawberry caviar, white chocolate crèmeux, strawberries
Almond cake, strawberry gelée, candied almonds

*Mas de Daumas Gassac, Rosé Frizant NV
(90% Cabernet Sauvignon, 10% Petit Manseng)*