

Champagne Dinner
November 30, 2024
6:30 pm
\$150 per person ++
Passed Hors d'oeuvres

Fried Chickpeas
Sunchoke Chips with Spinach Dip
Radish and Buttered Croutons
An Assortment of Champagnes

1st Course

Roasted Bay Scallops with Anchovy Butter and Caper Leaves

Syl Dautel Brut
Gonet-Medeville Premier Cru

2nd Course

Leek and Wild Mushroom Pot Pie
Champagne Jeeper Blanc de Blanc
Veuve Fourny Blanc de Blanc

3rd Course

Rockfish and Salmon Gravlax with Pickled Red Onions

J. Lasalle Préférence
Bernard Lonclas Sélection
Charles Mignon Brut Grand Cru

4th Course

Beef Wellington with Roasted Shallot Flan

Perseval-Farge Côtes de Réserve
Lhuiller Tradition
Bourdaire Gallois Rosé

Dessert

Linzer Torte

R. Dumont et fils Intense
Georgeton-Rafflin Premier Cru
Charles le Bel 1818