

**Perrier-Jouët**  
**Champagne Dinner**

Thursday, December 8, 2016 at 7pm

Amuse-Bouche: Beausoleil Oyster  
*spec ham crisps, creamed leeks, sturgeon caviar*



Winter Pear Carpaccio  
*smoked walnut, oasis farm greens, sage oil, blood orange*

**Perrier-Jouët Grand Brut NV**



Seared Foie Gras  
*gingered brioche, shaved radish, dried pomegranate, sunchoke  
purée*

**G.H. Mumm Cordon Rouge**



Butter Poached Lobster Tail  
*salt cod, potato gnocchi, ground chorizo, corn nage*

**G.H. Mumm Blanc De Blancs**



Duo of Veal  
*spice crusted grilled loin, crispy sweetbreads,  
white eggplant, lentils, wild mushroom ragout*

**Perrier-Jouët Belle Époque 2007**



Roasted White Chocolate Panna Cotta  
*rose water macerated winter berries, chocolate bark*

**Perrier-Jouët Blason Rosé**



\$129\*\* per person