

FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



WINE DINNER

RECEPTION

Bruleed Fig

apple consomme | freeze dried honey

Moët & Chandon Imperial Brut

AMUSE

Persimmon Pate de Fruite

black currant powder | blood sorrel | light citrus

fig | green apple

FIRST COURSE

Crudo of Alaskan Halibut

pickled wild strawberry agua chili | chocolate mint

rice cracker square

Moët & Chandon Imperial Brut

SECOND COURSE

Foie Torchon

cherry gel | truffle brioche soil | iceplant

Moët & Chandon Rosé Imperial

THIRD COURSE

Diver Scallop Raviolo

cured yolk | grapefruit beurre blanc

Moët & Chandon Grande Vintage 2009

FOURTH COURSE

Lobster + Veal Cheek

pomme puree | roasted hen of the woods | shellfish cream

Moët & Chandon Grande Vintage Rosé 2009

FIFTH COURSE

Creme Fraiche Panna Cotta

almond sponge | mango | citrus milk crumb

freeze dried mandarin

Moët & Chandon Nectar Imperial