CHAMPAGNE

Laurent-Perrier

ESTABLISHED 1812

champagne dinner

thursday, december 17 | 6pm

laclare chèvre tuile cone & perigord black truffle
whipped goat cheese · lemon zest · chive sprouts

champagne pairing: Laurent-Perrier, La Cuvée, Brut NV

veal carpaccio
fennel · apple · mustard seed · lemon · chervil

champagne pairing: Laurent-Perrier, Blanc de Blancs, Brut NV

seared diver sea scallops
sunchoke purée · wild red currants · frisée · orange · petite celery

champagne pairing: Laurent-Perrier, Cuvée Rosé, Brut NV

roasted moulard duck breast
leek · salsify · chanterelle · honey-apricot gastrique

champagne pairing: Laurent-Perrier, Brut Millésimé, Vintage 2015

champagne poached quince
hazelnut · sabayon · pink peppercorn

champagne pairing: Laurent-Perrier, Harmony, Demi-Sec NV

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.