



CHAMPAGNE PAIRING DINNER

FEATURING A SELECTION OF FRANCE'S FINEST!

WEDNESDAY, FEBRUARY 12

\$125 PER PERSON

Gratuity included

FIRST COURSE

Pan Seared Scallop
Parsnip Puree
Fresh Shaved White Truffle
Caviar
Mumm Brut Prestige

SECOND COURSE

Butter Poached Lobster Tail
Lobster Cream
Lemon & Herb Risotto
G.H. Mumm Grand Cordon Brut

INTERMEZZO

Luc Belaire Bleu

THIRD COURSE

Wagyu Filet
Hasselback Potato
Caulilini
Roasted Cherry Heirloom Tomato
Pink Peppercorn Demi-Glace
Mumm Napa Terroir Blanc de Blancs

FOURTH COURSE

Mousse Estile Ferrero de Chocolat
Chocolate Shell
Red Velvet Cheesecake
Orchids & Berries
Perrier-Jouët Blason Rosé