

LOUIS ROEDERER &
CRISTAL CHAMPAGNE
DINNER

R E C E P T I O N

Osetra Caviar & Crispy Rice
Tradition Osetra, avocado, spring onion
Louis Roederer et Philippe Starck-Brut Nature Blanc 2015

F I R S T C O U R S E

Duck foie gras ballotine
Mango chutney, toasted brioche
Louis Roederer et Philippe Starck Brut Nature Rose 2015

S E C O N D C O U R S E

Uio Scallops
Truffled salpicon of scallops, lemon beurre blanc
Louis Roederer Collection 244
Louis Roederer Collection 243

T H I R D C O U R S E

Veal Tenderloin
Champagne creamy sauce, Arancini-burrata-spinach,
cherry tomato confit & rosemary jelly
Cristal 2015
Cristal Rose' 2014

F O U R T H C O U R S E

Chocolate Hazelnut
70% Cocoa Chocolate Mousse, Hazelnut Mousse,
Chocolate Sponge, Caramel Glaze,
Vanilla Chantilly, Candied Hazelnuts
Ramos Pinot 30 Year Tawny Port

WINE DIRECTOR: JOHN CIAMBRANO
EXECUTIVE CHEF: PASCAL SANCHEZ