

# HOLIDAY TÊTE DE CUVÉE

## RECEPTION

Ruinart "Blanc de Blancs" NV Brut

*foie gras terrine*

*smoked unagi garnished with a gingerbread crisp & ginger dust*

## FIRST COURSE

Dom Ruinart "Blanc de Blancs" 2010 Extra Brut

*rock lobster*

*glazed in blanc de balance & rosé champagne, creamy mousseline*

*aïoli, toasted hazelnut leaf*

## SECOND COURSE

Veuve Clicquot "La Grande Dame" 2015 Brut

*golden osetra caviar*

*saffron parsnip velouté, english peas*

## THIRD COURSE

Dom Pérignon 2015

Armand de Brignac, "Ace of Spades" Brut

*cardamon roasted veal tenderloin*

*green papaya cocoa bordelaise, sautéed acorn squash &*

*mushrooms*

## FOURTH COURSE

Krug Grande Cuvée 172ème Édition Brut

*Lemon curd*

*champagne gelée, exotic fruit salad, passionfruit coulis, lime*

*sorbet & candied citrus, served with lemon madeleines*

CULINARY DIRECTOR: PASCAL SANCHEZ

WINE DIRECTOR: FABIAN HERNANDEZ