



December 1, 2011

PROUDLY PRESENTS:

CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808

CHEF'S: JASON ALLEN AND MARTIN MENDOZA

RECEPTION

Fig & Prosciutto/duck prosciutto, champagne glaze
Oyster & Pearls/kumomoto oysters, persimmons mignonette, herb "snow"
Citrus Blini/caviar, truffle crème fraiche

Millesime 1998 Brut Remis



FIRST COURSE

Sturgeon

celery root, green apple, cranberry, toasted walnut, parcel

Champs Royaux 2009 Chablis



SECOND COURSE

Smoked Maine Lobster

fingerling potatoes, white asparagus, citrus cream

Souverain Brut Remis



THIRD COURSE

Crispy Goose

brussel sprouts, fois gras, red currant, spiced parsnip, saba

Rose Brut Remis



FOURTH COURSE

Roasted Pear Tartan

caramel, rosemary, orange blossom cream

Blanc Souverain Brut Pur Chardonnay Remis

A SPECIAL THANKS TO:

