

WIDOWS & WINEMAKERS

*A Culinary Experience Featuring
The Women of Champagne*

-MENU-

CANAPÉS

VEUVE CLICQUOT ROSE, NV

SALADE DE HOMARD

salad of lobster tail, tomato aspic, spring pea timbale, watercress

POMMERY BRUT ROYAL, NV

COQUILLES SAINT JACQUES & QUENELLES DE POISSON

*scallop gratin with mushroom béchamel
& white fish dumplings with sauce nantua*

BOLLINGER LA GRANDE ANNEE, 2007

“BLANQUETTE” DE POULET

chicken with veloute and garniture de legumes blancs

DUVAL-LEROY CLOS DES BOUVERIES, 2005

FROMAGE ET FRUIT

aged gouda mousse, compressed pear, honeycomb meringue

VEUVE CLICQUOT DEMI SEC, NV