



MOËT & CHANDON DINNER

Featuring Champagne Specialist Chris Baggetta from Moët Hennessy USA
Thursday, May 6, 2021 \$135 p/p limited seating RSVP

CHANDON ETOILE ROSE

plum / raspberry / nutmeg

SALAD

pickled plum, raspberry,
mint, baby kale, shallot

WELCOME

MOËT & CHANDON IMPERIAL BRUT

apple / fresh nuts / lemon

TUNA TARTAR

green apple, cilantro,
fennel, yuzo, tobiko, mache

FIRST

MOËT & CHANDON VINTAGE 2012

fresh nuts / hazelnuts / rusk

MIXED GRILLE

PETITE FILET, LAMB TENDERLOIN

frangelico beurre blanc, greens,
truffled parmesan fingerling

SECOND

MOËT & CHANDON VINTAGE 2012 ROSE

blood orange / cherry / grapefruit

BLOOD ORANGE CHEESECAKE

vanilla wafer, cherry gastrique,
grapefruit marmalade

THIRD



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu does not list every ingredient.*