

Veuve Clicquot Dinner

20.04.12

Canapé

fresh crab - potato blinis
shaved ginger - hazelnut oil - shaved smoked salmon

paired with

Veuve Clicquot Yellow Label

Parfait

foie gras and chicken livers

pain d'épice

paired with

Veuve Clicquot Rich Vintage 2002

Sake Marinated South Coast Diver Scallops

caramilized onion - marrowfat pea - roquefort sauce

26-

paired with

Veuve Clicquot Brut Vintage 2002

Duck Confit Pancake

slow cooked breast - griottines cherries

paired with

Veuve Clicquot Rosé Vintage 2004

Manchego Cheese

quince paste

paired with

Veuve Clicquot La Grande Dame 1998

Blackcurrant Sabayon

dried apricot biscotti

paired with

Veuve Clicquot Rosé

Apple Walnut Upsidedown Cake

compressed pear - vanilla chiboust

paired with

Veuve Clicquot Demi Sec

