

Champagne & Wine Dinner September 2022

Amuse Bouche

New Zealand Scampi, Avocado, Caviar
Lime-Soy Dressing
Or

(V)Vegetable Risotto Balls with Blue Cheese Filling,
Tomato Basil Sauce

Alfred Gratien Brut NV

(V)Tomato & Mushroom Clear Soup,
Ginseng Tea Essence

Fresh Crab Cakes with Spiced Mango & Avocado Salsa
Or

(V)Grilled Zucchini with Smoked Eggplant,
Asparagus, Cucumber – Mint Salsa

Domaine Yves Boyer Martenot Meursault Les Narvaux 2019, Cotes de Beaune

Domaine Yves Boyer Martenot Pommard Village 2019, Cotes de Beaune

Steaming Sorbet in Tea Pot

Steamed Dover Sole with Hokkaido Scallops
Saffron Whipped Potato, Vegetable Pearls, Champagne Cream Sauce
Or

Grilled Beef Tenderloin,
Creamed Potato, Smoked Eggplant Puree, Candied Shallots, Red Wine Sauce
Or

(V)Grilled Impossible Meat, Spiced Tofu, Japanese Mushrooms
Marsala Cream Sauce

Chateau La Graviere 2015, AOC Lalande de Pomerol

Biscoff Chocolate Bar with Mango & Vanilla Comb

Chateau La Rame Sainte Croix du Mont 2018

Tea or Coffee