



VOLLEREAUX CHAMPAGNE DINNER

January 21, 2022

First Course:

Rye toast topped with a fried oyster mushroom, had boiled quail egg caviar.

Paired with baked oyster, sauteed leeks, cream, and a seaweed crust.

PAIRED WITH VOLLEREAUX BLANC DE BLANC

Second Course:

Pea soup

with a foie gras crostini

PAIRED WITH VOLLEREAUX MARGUERITE

Third Course:

Smoked salmon salad

Salmon over arugula, avocado, lump crab, marcona almonds,

shredded Reggiano with a lemon ginger dressing

PAIRED WITH VOLLEREAUX BRUT RESERVE

Fourth Course:

Petite filet mignon

Served with a blueberry demi glaze, lobster quiche, fennel and steamed asparagus.

PAIRED WITH VOLLEREAUX ROSE

Dessert course:

Lemon squares

Topped with toasted pignoli nuts and a chocolate glaze

\$125 per person

Not including tax and gratuity