



CHAMPAGNE PICNIC in the PALM ROOM

Saturday, July 4, 2026

HORS D'OEUVRES

Ossetra Caviar Canapé

From Chef's Garden - Chilled Lemon Verbena Water with Vodka

Cornmeal Fried Oysters

Shrimp and Lobster Beignets

Sweet Jesus Oysters on the Half Shell, Whiskey-Spiked Cocktail Sauce

Champagne, Veuve Fourny & Fils Premier Cru "Blanc de Blancs" Extra-Brut (Vertus) NV DOUBLE MAGNUM

FIRST COURSE

Trio Of Soups: Shrimp Bisque, Our Lobster Soup, Chilled Watermelon Soup

Bride Valley "Rosé Bella" (Dorset) 2014

SECOND COURSE

**Local Heirloom Tomato Salad, Fresh Buffalo Milk Mozzarella, Fried Green Tomato
Arugula, Saffron and Lime Relish**

THIRD COURSE

**Butter-Poached Lobster Tail, Maryland Lump Crabcake
Whole Grain Mustard Cream, Husk-Roasted Sweet Corn**

Shared for the table

White Truffle Fettuccine

Napa Cabbage "Slaw"

Cantaloupe, Lime and Mint

Champagne, Billecart-Salmon "Réserve" Brut NV MAGNUM

FOURTH COURSE

Peaches and Vanilla Ice Cream, Warm Madeleines

Champagne, Laurent-Perrier "Harmony" Demi-Sec (Tours-sur-Marne) NV