



LAURENT-PERRIER CHAMPAGNE DINNER

WITH GLOBAL GRAND SIÈCLE AMBASSADOR, EDOAUDR COSSY

SEPTEMBER 17, 2024 6:30 PM

AMUSE

RASPBERRY POINT OYSTER, YELLOW PEACH & PRESERVED LEMON MIGNONETTE
CHILLED PEACH & GINGER SOUP

Champagne, Laurent-Perrier 2012

FIRST

PAN ROASTED SCALLOPS, CARA CARA ORANGE & LIME SUPREMES
BRIOCHE CROUTONS, BUERRE NOISETTE

Champagne, Laurent-Perrier "Grand Siècle Iteration No. 26"

SECOND

ROASTED HONEY NUT SQUASH, TOASTED ALMONDS
VANILLA BEAN CRÈME FRAÎCHE, CHERMOULA

Champagne, Laurent-Perrier "Grand Siècle Iteration No. 23" (poured from Magnum)

THIRD

HAY SMOKED JURGIELEWICZ FARM DUCK BREAST
GRILLED GEM LETTUCE, DUCK BACON, QUINCE

Champagne, Laurent-Perrier "Grand Siècle Iteration No. 20" (poured from Magnum)

FOURTH

CHEF'S SELECTION OF ARTISAN CHEESES & ASSORTED MIGNARDISE

\$325 PER PERSON INCLUDES DINNER, WINES, TAX & GRATUITY