

Champagne Celebration | June 26, 2003

amuse-bouche

Caviar Tasting: Ossetra & Sevruga with Shallot, Chopped Egg & Toast

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Delamotte "Blanc de Blancs" Le Mesnil NV

Billecart—Salmon "Blanc de Blancs" 1995

first course

Malpeque Oysters on the Half Shell

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Duval Leroy, "Blanc de Chardonnay" 1996

Gosset "Grande Millisime" 1996

second course

Cornmeal Fried Softshell Crab with Lemon Brown Butter

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Veuve Clicquot Brut Reserve 1995

Egly-Ouriet "Vieilles Vignes" NV

Louis Roederer "Brut Premier" NV

third course

Maine Lobster Tail with Lobster & Lump Crab Salad

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Perrier Jouet Blason de France Rosé NV

Billecart-Salmon "Brut Rosé" NV

Krug "Grande Cuvée" NV

dessert

Cherry & Nectarine Soup Garnished with Watermelon, Cantaloupe, & Honeydew

Served with Sour Cream & Brown Sugar Ice Cream

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Veuve Clicquot "White Label" NV

CINDY WOLF | EXECUTIVE CHEF
MICHAEL F. CARSON | CHEF DE CUISINE