

CHAMPAGNE TASTING DINNER

Menu

June 24, 2004

Chef's Amusé Bouche

Tasting of Sevruga, Beluga & Ossetra Caviar

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Billecart-Salmon "Brut" NV

First Course

Lobster "Minestrone": Butter Poached Lobster with Country Ham, English Peas & *Acini de Pepe*

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Veuve Clicquot Brut Reserve 1996

Lasalle "Special Club" 1996

Gosset "Grande Millisime" 1996

Second Course

Roasted Florida Red Snapper with Ossetra Caviar & Hollandaise

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Veuve Clicquot "La Grande Dame" 1995

Bollinger "Grand Année" 1996

Krug "Grande Cuvée" NV

Third Course

Roasted Duck Breast & Pan Seared *Foie Gras* with Mango, Passion Fruit, Kumquats & Nectarines

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Brut Rosé, Duval Leroy NV

Billecart-Salmon "Brut Rosé" NV

Veuve Clicquot Rosé 1996

Dessert

Grand Marnier Soufflé with Key Lime Mousse

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Veuve Clicquot "White Label" Demi-Sec NV

CHEF CINDY WOLF
Charleston