



## Veuve Cliquot Dinner Menu (June 20, 2019)

### AMUSE BOUCHE

CROSTINI OF AHI TUNA, CHICKEN LIVER MOUSSE, EVOO, THYME, CITRUS ZEST  
STEAK TARTAR, POTATO CHIP TACO, EGG YOLK, CRISPY SHALLOTS

### COURSE ONE

OYSTERS, CARBONATED GRAPES, MIGNONETTE, CHAMPAGNE BUBBLES  
VEUVE CLICQUOT YELLOW LABEL

### COURSE TWO

VEAL TENDERLOIN, WHITE ASPARAGUS, BACON & HORSERADISH BEARNAISE  
VEUVE CLICQUOT ROSE' VINTAGE 2008

### COURSE THREE

BUTTER POACHED MAINE LOBSTER, TAGLIATELLE PASTA, BLISTERED TOMATOES,  
KENTUCKY PADDLEFISH CAVIAR BEURRE BLANC, CRISPY MAITAKE MUSHROOM  
VEUVE CLICQUOT VINTAGE 2008

### COURSE FOUR

FRIED CHICKEN, MUSHROOM DUXELLE, CHIVE RISOTTO, SPICY TRUFFLE MAPLE SYRUP,  
SHAVED TRUFFLES  
LA GRANDE DAME VINTAGE 2008

### COURSE FIVE

GOATS MILK PANNA COTTA, STRAWBERRY PUREE, SMOKED GRANOLA, CHAMPAGNE  
COMPRESSED STRAWBERRIES, RED SORREL  
VEUVE CLICQUOT DEMI-SEC