

VEUVE CLICQUOT CHAMPAGNE DINNER

19th September 2024

ON ARRIVAL

Tasmanian Salmon rillettes, yuzu, rice crisp (gf)

NV Veuve Clicquot 'Yellow Label'

1ST COURSE

Silver Trevally Crudo
Raspberry vinaigrette, cucumber, freeze-dried raspberry (df)

NV Veuve Clicquot Rosé

2ND COURSE

Roast New Zealand Hapuka
Artichoke purée, pickled shimeji mushroom, comté velouté (gf)

2015 Veuve Clicquot Vintage

3RD COURSE

Grimaud Duck Breast
Caramelised onion purée, crispy confit duck leg, piquillo pepper jus (gf)

2012 Veuve Clicquot Vintage Rosé

4TH COURSE

Baked gouda cheesecake, caramelised pear

2015 La Grande Dame

SAILS

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE
ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65%
PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.