



# Veuve Clicquot

■ REIMS FRANCE ■

## AMUSE BOUCHE

### TARTARE OF DRY AGED BEEF & YELLOWFIN TUNA

farm kimchi, miso vinaigrette, crispy potato  
*Veuve Clicquot Yellow Label*

### JONAH CRAB LOUIE

petite lettuces, pickled onion, cherry tomato  
*Veuve Clicquot Rosé*

### SEAWEED ROASTED HALIBUT

charred cabbage, lemon- seaweed butter, caviar  
*Veuve Clicquot Vintage Brut 2012*

### DRY AGED RIBEYE

butter poached lobster, baby carrot, wild mushroom  
*Veuve Clicquot 'La Grande Dame' 2008*

### DARK CHOCOLATE PAVE

cocoa meringue, caramelized milk chocolate sorbet,  
praline coffee sauce  
*Veuve Clicquot Demi Sec*

## MIGNARDISES

