

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Dinner

with Maciliosa de Barra

MENU

On Arrival

Bollinger Special Cuvée Magnum

First Course

Sea Urchin

Scallops, lemon myrtle, bergamot caviar

Bollinger PN AYC 18 Blanc de Noirs

Second Course

Mooloolaba Champagne Lobster

Cauliflower, jamon Iberico, rock melon

Bollinger La Grande Année 2014

Third Course

Imperium Blossom Wagyu

Oxtail, cocktail onion, asparagus, black garlic

Bollinger R.D 2008

Fourth Course

Redberry Macaron

Whipped cream cheese cremeux, pink pepper crumble, strawberry sorbet

Bollinger Rosé NV

Petit Fours

THE
RESERVE
Cellar

@thereservecellar

Emporium
HOTELS