

# The Townsend Hotel

## *Bubbles & Brunch*

### 1ST COURSE

#### FRUIT SALAD

orange honey panna cotta | micro mint | yuzu syrup |  
vanilla fruit kabob | lavender sabayon

*Laurent Perrier La Cuvée*

### 2ND COURSE

#### CHARCUTERIE BOARD

white fish dip | imported cheeses | macerated fruit | grilled bread |  
grapes | cured meat selection | roasted & candied nuts

*Laurent Perrier Harmony Demi Sec*

### 3RD COURSE

#### SEAFOOD DISPLAY

smoked salmon | cream cheese | bagel | blinis | sevruga caviar |  
oyster on the half shell with ginger & cucumber glaze

*Laurent Perrier Blanc de Blancs Brut Nature*

### 4TH COURSE

#### Hot Smoked Salmon Bacon

parmesan crusted white asparagus | tarragon beurre rouge | creamed spinach flan |  
sweet corn foam | corn shoots

*Laurent Perrier Ultra Brut*

### DESSERT

#### CHOCOLATE STRAWBERRY BOMB

strawberry mousse | lemon curd | vanilla shortbread cookie

*Laurent Perrier Cuvée Rosé*