

Veuve Fourny & Fils Wine Dinner

Hosted By Charles Fourny

ON ARRIVAL

Pacific oyster, native finger lime, green apple mignonette, dill oil (gf)
Potato rosti, chive crème fraîche, Yarra Valley smoked salmon roe (gf)
Warm Comté gougère, parmesan crémeux, Oscietra caviar

NV Blanc de Blancs Extra Brut

FIRST COURSE

New Zealand roasted turbot, smoked potato purée, charred baby leek,
toasted yeast, Champagne beurre blanc

Veuve Fourny Grands Terroirs Brut Premier Cru

SECOND COURSE

Roasted quail, white asparagus, globe artichokes,
green almonds, toasted grains, tarragon, quail jus (gf)

La Justice Blanc de Blancs Extra Brut Premier Cru 2020

THIRD COURSE

Western Australian lobster, charred sweetcorn, karkalla,
samphire, lobster bisque, wood sorrel (gf)

Les Monts Ferrés Blanc de Blancs Extra Brut Premier Cru 2020

FOURTH COURSE

Strawberry Bavaois, finger lime,
macadamia sable, fresh strawberry (gf)

NV Rosé Brut Premier Cru