

Louis Roederer Dinner

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés
Louis Roederer Collection 245

FIRST COURSE

Half Shell Scallop, stracciatella foam, orange emulsion, dill oil (gf)
Louis Roederer Blanc De Blancs 2017

SECOND COURSE

Lobster and Mascarpone Raviolo, celeriac puree, bisque velouté,
Ars Italica Oscietra caviar
Louis Roederer Vintage Brut 2016
Louis Roederer Brut Nature 2018

THIRD COURSE

Pan-seared John Dory, zucchini puree, tempura zucchini flower,
beurre blanc, spring white truffle (gf)
Louis Roederer Cristal Brut 2016

FOURTH COURSE

Raspberry Mille Feuille, strawberry jelly, almond candy (n)
Louis Roederer Vintage Rosé 2017
Louis Roederer Brut Nature Deluxe Rosé 2018