



Chandon Sparkling Wine Dinner

July 28, 2010
7:00pm

Reception

Strawberry Escolar

Bubbletini

1st course

Grilled Seafood Ravioli

tomato & citrus confit, watercress & frisee salad,
smoked pecan vinaigrette, lemon beurre blanc

2003 Etoile Brut, Chandon, California

2nd course

Big Eye Tuna Carpaccio

shitake mushrooms, micro cilantro, pickled ginger, spicy crab rangoon,
miso scallion sauce

Blanc De Noirs, Chandon, California

3rd course

Pan Roasted Duck Breast

foie gras & duck confit risotto, black plum puree, swiss chard,
chocolate demi glace

Etoile Rose, Chandon, California

Dessert

Coconut scented Panna Cotta

pineapple chutney, cilantro syrup

Extra-Dry Riche, Chandon, California