

jonathans



Raw Malpeque Oysters with Cucumber Gelée,
Ponzu and American Caviar
Veuve Clicquot Brut

Roasted Capon Oysters with Tarragon Cream,
Baby Romaine, Toasted Pine Nuts and Golden Raisins
Veuve Clicquot Rosé

Composed Salad of Belgian Endive and
House Cured Prosciutto with a Mango Grapefruit Vinaigrette,
Roasted Pistachios and Pickled Chillies
Veuve Clicquot Vintage Brut 2002

Whole Roasted Porkloin with Cedar Glaze,
Roasted Baby Carrots, Ciopollini and
Smoked Ham Hock Veal Jus
Veuve Clicquot La Grande Dame Brut 1998

Vacherin with Blood Orange Cream,
Poached Persimmon and Cracked Black Pepper
Veuve Clicquot Demi Sec

Charlton
Hobbs

The Ambassador of Premium Brands