



Veuve Clicquot 6-Course Pairing Dinner

AMUSE-BOUCHE

Veuve Clicquot La Grande Dame 2012
B&B Reserve Caviar | on Blini w/ Accoutrements

1ST COURSE

Veuve Clicquot Vintage Blanc
Oysters 3-Way | Basil Granata, VCP Mignonette, Asian Mignonette

2ND COURSE

Veuve Clicquot Vintage Rosé
Chilled Jumbo Lump Crab Cocktail | Micro Greens Salad & Brandy Dijon Aioli

3RD COURSE

Veuve Clicquot La Grande Dame Blanc
Pan Seared Sea Scallops | Zucchini Squash Noodles, Citrus Beurre Blanc & Basil Oil

4TH COURSE

Veuve Clicquot La Grande Dame Rosé
Butcher's Butter | Sautéed Spinach

5TH COURSE

Veuve Clicquot Demi Sec
Trio of Mini Desserts | Chocolate Mousse Cake, Carrot Cake, Key Lime Pie

CHAMPAGNE

LA GRANDE DAME
Veuve Clicquot