DEPUIS 1584

GOSSET

CHAMPAGNE

Join us for an exquisite Champagne dinner featuring a selection of exceptional Champagnes from the renowned Gosset, The origins of "Maison Gosset" date back to the year 1584 when Pierre Gosset, Lord and Alderman of Aÿ, decided to set up a négociant business.

Sixteen generations, all of direct lineage, have continued to build upon his work in Aÿ-Champagne and ensured that Champagne Gosset's savoir-faire, based on the family's traditional craftmanship, lives on.

We have the honor of having ***Mr.Odilon de Varine*** *, Champagne Gosset cellarmaster and* ***Ms.Kalina Ivanova*** *, Champagne Gosset Regional Export Director offering insights into the philosophy of this Iconic Champagne House.*

Tuesday, November 17, 2026
7:00pm

MENU

5 Course Menu | $228++ per guest

TOMATO GAZPACHO
Burrata Foam, Balsamic & Olive Oil Pearls

LANGOUSTINE BEIGNET
Lobster Mayonnaise, Parmesan

TARAMA
Cucumber Cup, Pickled Shallot, Chives

Gosset Grande Réserve NV (Jeroboam)

⚜⚜⚜

RED PRAWN CARPACCIO
Caramelized Onion, Crème Fraîche, Caviar, Ice Plant, Pomelo

Gosset Grand Rosé NV (Magnum)
Gosset Grand Blanc de Blancs NV (Magnum)

⚜⚜⚜

BUTTERNUT SQUASH AGNOLOTTI
Brown Butter, Sage, Toasted Hazelnut, Aged Comté

Gosset Grand Millésime 2015 (Magnum)

⚜⚜⚜

BLACK TRUFFLE & FOIE GRAS CONSOMMÉ EN CROÛTE
Wild Mushrooms, Celeriac, Golden Puff Pastry

Gosset 12 Ans de Cave à Minima NV (Magnum)
Gosset 12 Ans de Cave à Minima Rosé NV

⚜⚜⚜

RÔTISSERIE PHEASANT
Roasted Baby Potatoes, Baby Carrots, Shallots, Pheasant Jus

Gosset Celebris Vintage 2007 (Magnum)
Gosset Celebris Vintage 2008 (Magnum)

⚜⚜⚜

FRESH CHITOSE STRAWBERRY
Champagne Gelée, Mara des Bois Strawberry Sorbet

Kindly notify our team of any allergies or dietary restrictions.

All prices are subject to 10% service charge and prevailing goods and services tax.