



# Antoine Bouvet Champagne Wine Dinner



(Amuse Bouche)

## Chicharron

*Smoked Spice, Asian Guacamole*

NV Antoine Bouvet Les Monts de la Vallee

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## Grilled Octopus Salad

*Salsa Verde, Comté Cheese Melts, Baby Arugula*

NV Antoine Bouvet Chardonnay

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## Crab Beignet

*Lump Crab Tartare, Creole Beurre Blanc, Cold-Pressed Pickles*

2018 Antoine Bouvet Les Coutures

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## Chicken & Caviar

*Lewellyn's Fine Fried Chicken, Buttermilk Pancake, Oscietra Caviar*

2012 Antoine Bouvet Millesime & 2018 Antoine Bouvet Millesime

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## Wagyu Beef Cheek

*Mushroom Lyonnaise, Pink Peppercorn Jus*

NV Antoine Bouvet Saignee de Bisseuil Rose

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## Key Lime Pie

*Toasted Mint Meringue, Raspberry Sauce, Seasonal Fruit*

# 228++ per person

*Menu is subject to change due to availability of fresh and seasonal produce.  
Prices are subject to 10% service charge and prevailing Goods and Services Tax.*