



CHAMPAGNE
TAITTINGER

Reims



**START OF FALL DINNER
IN PARTNERSHIP WITH TAITTINGER**

Welcome Cocktail

Limoncello Spritz

Cauliflower

Truffle & salmon roe tart

Paired with

Taittinger Brut Reserve

Halibut ceviche

Jalapeño, Mexican tarragon pink peppercorn cracker

Paired with

Taittinger Vintage

Roasted duck breast

Pressed leg, preserved cherry, toasted almond sauce

Paired with

Taittinger Rosé

Honey roasted fig & vanilla cheesecake macaron

Plum clafoutis

Shortbread Chantilly cream

Paired with

Taittinger Nocturne

*If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.*