

WINE
OTG
DINNER

AUGUST 15 | 6 PM

pop the cork!



HOR D'OEUVRES

CAVIAR CONE

Whipped Dill Cream Cheese, Red Onion Jam

SEEDED GOUGERES

Gruyere Cheese

VEUVE CLICQUOT RICH

FIRST COURSE

BEET & GOAT CHEESE TERRINE

Citrus-Truffle Vinaigrette, Frisée, Fennel Pollen

VEUVE CLICQUOT YELLOW LABEL

SECOND COURSE

KING SALMON

Buckwheat Crêpe, Charred Leeks, Wild Mushrooms,
Caviar Cream Sauce, Fine Herbs

VEUVE CLICQUOT VINTAGE ROSÉ

THIRD COURSE

WAGYU SHORT RIB

French Onion Broth, Gruyere Crisp, Tourne Root Vegetables

VEUVE CLICQUOT LA GRANDE DAME

DESSERT

RASPBERRY MASCARPONE CRÉMEUX

Sautéed Pears, Hazelnut Crumb, Meringue Crisp

VEUVE CLICQUOT DEMI-SEC

\$155 PER PERSON

Pricing excludes tax and gratuity.

RESERVATIONS: 949.760.4920