

**Champagne Dinner  
September 3, 2018**

Selection of Passed Hor's d'Oeuvres

***Bouvet Rose Sparkling***  
***Louis de Sacy Champagne***  
\*\*\*\*\*

**Heirloom Tomatoes, Burrata Cheese**  
Basil Oil, Garden Basil, EVOO, Balsamic Reduction  
***Louis de Sacy 1 Er Cru Champagne***  
\*\*\*\*\*

**Warm Wellfleet Oysters**  
Lemon Chive Butter Sauce w/ Salmon Roe, Puff Pastry, Asparagus  
***Louis de Sacy 1 Er Cru Champagne***  
\*\*\*\*\*

**Pan Seared East Coast Skate**  
Blood Orange Butter Fondue, Melon-Jicama-Daikon Radish-Cucumber  
Microgreen  
***Charles de Cazanove Rose Champagne***  
\*\*\*\*\*

**Broken Arrow Ranch Stuffed Quail**  
Baby Kale, Brussel Sprout, Carrot, Chantrells, Chantrell 'Jus'  
***Schlumbenger Austria***  
\*\*\*\*\*

**Seared Rabbit Loin**  
Carnaroli Rice, Corn, Peas, Chardonnay Rabbit Sauce  
***Nicholas Feuillatte Champagne***  
\*\*\*\*\*

**Dessert Sampler**

**Consumption of Raw Foods or Undercooked Foods May Increase the Chances of Food Borne Illness. Please Inform Your Server if Anyone in Your Party has a Food Allergy**