



Champagne Dinner

December 7, 2017

Raw Bar & Seafood Station

On Ice - Crab Claws, Oysters, Shrimp Cocktail, Ceviche Shooters

*Cocktail Sauce, Ponzu, Maui Onion Aioli, Mustard Aioli, Wasabi Soy,
Ume Mignonette, Chili Pepper Water*

NV Delamotte Brut Blanc de Blanc, Le Mesnil



Grilled Persimmon and Candied Walnut Salad

Kula Greens, Truffle Balsamic Drizzle, House Sourdough Crouton

NV Champagne Louis Roederer Brut Premier, Reims

Pan Seared Seabass

Pea Puree, Squash, Radish, Parmesan Foam

2006 Henriot Brut Millesime, Reims

Prime Tenderloin of Beef with Butter Poached Lobster

Carrot Puree, Hamakua Mushroom, Hearts of Palm, Uni Emulsion, Madeira Jus

2006 Pol Roger Brut Rose, Reims

Fromage Blanc Cheesecake

Compressed Pineapple, Coconut Crumble, Verjus Sorbet

NV Nicolas Feuillatte D'Luscious Demi Sec Rose, Epernay

Coffee and Fine Teas