

CHAMPAGNE BILLECART SALMON

Champagne Dinner

THURSDAY, MAY 16TH | 6:00 PM TO 8:30 PM

PRESENTED BY KNOXIE'S TABLE

RESERVE HERE

ON ARRIVAL

OYSTERS AND CAVIAR

Charles Le Bel 'Inspiration 1818'

FIRST COURSE

TRIO OF TARTAR | BEEF, TUNA, & SALMON

Billecart-Salmon Rendezvous #3

SECOND COURSE

FRIED CHICKEN ROULADE | HOUSE MADE BUTTERED BISCUIT & HOT HONEY

Billecart-Salmon Rendezvous #4

THIRD COURSE

PAN-SEARED DUCK BREAST | PARSNIP PUREE, CHARRED CAULILINI, & CHERRY GASTRIQUE

Billecart-Salmon Rendezvous Cinq

CHEESE COURSE

LOCAL AND IMPORTED CHEESES | FRESH FRUIT & MIXED NUTS

Billecart-Salmon Brut Rose

DESSERT

STRAWBERRY SHORTCAKE | STRAWBERRIES & HOUSE MADE WHIPPED CREAM

Billecart Salmon Brut Rose v. 2010



\$200 FOR SINGLE | \$380 FOR TWO