

The Club Supper Series: Champagne in December

December 9th 2022

Amuse-Bouche

Hamachi & Pomegranate Ponzu

Kinome powder, pomegranate seed gelee', mirin, soy

****Champagne:** *Pierre Cellier, Brut Rose, Champagne, France, NV*

1st Course:

Oysters & Caviar Trinity

****Champagne:** *Philippe Gonet, "3210", Blanc de Blancs, Extra Brut, Champagne, France NV*

2nd Course:

Georgia Beets Triumvirate

chevre, beet green pistou, winter citrus, pickled mustard seed, chicory

****Champagne Cocktail:** *Jimmy Roosevelt*

3rd Course

A Hunter's Triptych

Porcelet Coppa, Wild Boar Rib & Venison Roast w/ White Alba Truffles

apple, rosemary, pecan, horseradish

****Champagne** *Eric Taillet, "Exclusiv'T", Blanc de Noirs, Champagne, France NV*

Entremet

Plum & Ginger Pate de Fruit

****Cider** *Hiyu Farm "Floreal IV"*

Dessert

Assayed Baked Alaska

red currant, chamomile, vanilla, grappa

****Gosset, Brut, Champagne, France, NV**

****\$250/per person**