

COAST PRESENTS  
BILLECART - SALMON  
CHAMPAGNE DINNER

*Canape Reception*

**Oyster Croustade**

Sauerkraut, Buttermilk, Peppercorn Tea

**Crispy Choux Beignet**

Cabot Clothbound Cheddar Mornay

**Quail Roulade**

Potato Tuile, Toasted Brioche Sauce

*Billecart Brut Reserve*

*Caviar*

Warm Jonah Crab, English Muffin, Campagne Sabayon,  
Cilantro Emulsion, Belgian Osetra Caviar

*Billecart Blanc De Blancs 2012*

*First Course*

**Koji Cured Scallops**

Charred Apple Broth, Champagne and Apple Gelee,  
Jasmin Cream, Crispy Chicken Skins

*Billecart Cuvee Louis Salmon*

*Second Course*

**Soeltl Hill Farm Poussin**

Sunchoke, Walnut Granola, Black  
Trumpet Royale, Dried Rose

*Billecart Brut Rose*

*Main Course*

**Tasting of Soeltl Hill Farm Pork**

Kojinut Squash, Squash Amazake, Tart Cherry

*Billecart Elizabeth Salmon 2012*

*Fourth Course*

**Migniardises**