

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

Mignardises