

COAST PRESENTS  
TAITTINGER CHAMPAGNE

*Canape Reception*

Chef's Selection of Canapes

*Taittinger Prestige Brut NV*

*First Course*

Citrus Cured Fluke

Ube, Myoga, Geranium

*Taittinger Les Folies de la Marguetterie*

*Second Course*

Butter Poached Cod Cheeks

Leeks, Charred Scallion

*Taittinger Prestige Rosé NV*

*Third Course*

Aged Crescent Duck

Dried Raspberry, Matcha, Castelfranco

*Taittinger Comtes de Champagne Blanc de Blancs 2013*

*Dessert Course*

Vanilla & Strawberry Entremet

Vanilla Bean Mousse, Strawberry Compote, White Cocoa Butter

*Taittinger Nocturne Rosé, "City Lights" NV*