

**Champanois menu** (Subject to Change)  
  
***Champagne reception:***

*Gournel Lassalle, Prestige Brut*

*with Comte and brioche rarebit fingers****First course:***

*Ployes-Jacquemart Extra Brut Vintage 2005*

*with Salmon tart fine, chestnut mushrooms, watercress and crème fraiche****Second course:***

*Louis Casters Cuvee Superiore Brut*

*with Duck breast, potato terrine, turnips, red cabbage, and blackberry jus****Dessert:***

*Pierre Morlet, Ratafia*

*with Cherry Bakewell tart, almond crumble, and vanilla cream*

Champagne bar will serve additional drinks until 11:30pm