

October Wine Event
“Sunday Champagne Brunch”

October 22, 2006 Noon

Doors open at 11:30 am

Apéritif ~ Etoile

Jeff's Donuts with house made jams

Moët & Chandon Brut Rosé

*Puff pastry wrapped baked French Brie and
strawberries ~ marmalade of jalapeno and orange*

Moët & Chandon White Star

Sausage frittata with tomato and herb

~ salad of bitter greens ~ pear

~ spiced pear vinaigrette

Veuve Clicquot 1999 Gold Label Brut

Dungeness crab, mascarpone stuffed

Rosemary French toast ~ bacon ~ maple

Ruinart Blanc de Blanc

‘Canard a Trois’

Breast of duck, curry seared

Duck confit

Foie Gras

Veuve Clicquot Demi Sec

‘Mimosa Cream’

Fresh orange curd ~ meringue ~ champagne glaze

\$125 per person, non inclusive Reservations Required