



# *champagne celebration*

## *temptation*

FRESH OYSTER ON THE HALF SHELL  
Northern Divine organic caviar & crème fraîche

Blue Mountain Cellars 'Blanc de Blancs' 2011  
Okanagan Valley, BC

## *to begin*

APPLEWOOD SMOKED ATLANTIC SALMON  
sweet red onion, pickled asparagus, crispy capers

Vilmart 'Grand Cellier' Brut  
Champagne, France

## *to continue*

SEYMOUR STREET FRIED CHICKEN  
spiced maple glaze, aged white cheddar macaroni

Marie Demets 'Tradition' Brut  
Champagne, France

## *interlude*

CHAMPAGNE GRANITE  
frozen green grapes

## *main event*

FILET OF PRIME BEEF TENDERLOIN &  
BUTTER-POACHED ATLANTIC LOBSTER  
pommes dauphine, chanterelle mushrooms,  
haricots vert, sherry reduction

Geoffroy 'Rose de Saignee' Brut Premier Cru  
Champagne, France

## *finale*

CHAMPAGNE ZABAIONE  
fresh strawberries

Piper Heidsieck 'Cuvee Sublime' Demi – Sec  
Champagne, France



# *dry-aged appreciation*

## *temptation*

### BUTTER-POACHED ATLANTIC LOBSTER

chanterelle, truffle soubise, Northern Divine organic caviar

Shafer 'Red Shoulder Ranch' Chardonnay 2016

Napa Valley Carneros, California

## *to begin*

### EAST-WEST DUO

A5 Kagoshima Wagyu Aburi & Canadian Prime Carpaccio

Resonance 'Decouverte Vineyard' Pinot Noir 2016

Willamette Valley, Oregon

## *to continue*

### DRY-AGED PRIME BRESAOLA

fresh melon, chicory champagne vinaigrette

Pio Cesare Barolo DOCG 2015

Piedmont, Italy

## *main event*

### RIB STEAK

60, 120 and 200 days-aged beef, morel risotto, charred asparagus

Bodega Garzon 'Balasto' Tannat

Maldonado, Uruguay

## *finale*

### BELGIAN DARK CHOCOLATE BROWNIE

vanilla bean ice cream

Graham's Vintage Port 2016, Portugal