



MAISON FONDÉE EN 1776

LOUIS ROEDERER

C H A M P A G N E

Wine Dinner *Friday, May 17, 2024*

Reception

Nantucket Oysters “au Natural”
Morel Mushroom Tart Flambé
Pommes Paillison with Beef Tartar
Roederer Champagne Collection 244

King Crab

“En Gelee” with Coconut, Avocado and Trout Roe
Roederer Blanc de Blancs 2015

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Dayboat Scallops

Roasted with Nostrale Vialone
Nano Rice and Brown Butter Sabayon
Hommage Camille Les Volibarts Blanc 2020

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Saddle of Spring Lamb

Roasted and Braised with Beets, Barley and Berries
Hommage a Camille Les Charmont Rouge 2020

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Strawberries

Mille-feuille with Creme Fraiche Ice Cream
Roederer Brut Rose 2016

Executive Chef **Kyle Zachary**
Wine Director **Jason Irving**

TOPPER'SSM
AT THE WAUWINET