



*Moët Hennessey*  
*Champagne Dinner*

*Tuesday December 9, 2008*

**Reception**

**Veuve Clicquot Ponsardin**

**First Course**

**Dom Perignon Vintage 2000**

**Trio of Caviar**

Osetra, Sevruga and Paddlefish caviar  
over gaufrette potato

**Second Course**

**Ruinart Blanc de Blancs**

**Maryland Crab Cake**

Backfin Maryland crab  
with a ginger mustard sauce

**Third Course**

**Krug Brut Grande Cuvee**

**Lobster Risotto**

Maine lobster tail served over risotto  
with a lobster buerre blanc  
and a whisper of dry vermouth

**Intermezzo**

**Ruby Red Grapefruit Sorbet**

**Fourth Course**

**Ruinart Brut Rose**

**Opakapaka**

Deep water Hawaiian Pink Snapper, pan seared,  
served with a sweet corn soufflé and citrus buerre  
blanc

**Dessert**

**Moët & Chandon Nectar Imperial Rose**

**Chocolate Strawberries**

**Hand dipped in Belgian semi-sweet dark chocolate**