

Drappier Champagne Dinner

AMUSE BOUCHE

Flavors in tomato

STARTER

Smoked Ocean Trout Rillettes

Radishes, sesame lavosh, bitter leaves

NV Drappier, Brut Nature Zero, Champagne – France

Notes: Bone-dry, crisp

Kingfish Tartare

Compressed melon, charred grapes, almond,
dried black currant, melon gazpacho

NV Drappier, Blanc de Blancs, Champagne – France

Notes: 100% Chardonnay, elegant and mineral-driven

MAINS

Casting Duck Breast

Pan-seared, glazed figs, fig marmalade,
foie gras, port wine jus

NV Drappier, Clarevallis, Champagne – France

*Notes: Extra Brut, organic, Pinot Noir-dominant
with herbal and mineral notes*

THE ENDS

Chocolate Blossoms

Cocoa shortcrust, white chocolate namelaka,
salted caramel, jivara ice parfait

NV Drappier, Carte d'Or Demi-Sec, Champagne – France

Notes: Off-dry, round and fruity with a touch of sweetness