



AN EVENING WITH POMMERY CHAMPAGNE
19 NOVEMBER 2025

6:00 RECEPTION
6:30 FOUR-COURSE SEATED DINNER

FIRST

BLACK SEA BASS CEVICHE
Aji amarillo, finger limes, alliums
CUVÉE APANAGE 1874 BRUT N/V

SECOND

HALIBUT
Potatoes, leeks, caviar beurre blanc
CUVÉE 150 EXTRA BRUT, BLANC DE BLANCS N/V

THIRD

PHEASANT BALLOTINE
Root vegetables, mustard jus
CUVÉE LOUISE PARCELLE BRUT 2005

FOURTH

MANJARI DARK CHOCOLATE MOUSSE
Fermented black currants, muscovado
KIR ROYALE

CONSUMPTION OF RAW OR UNDERCOOKED PROTEINS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR DINING CAPTAIN OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

