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DRINK EAT LISTEN

Moet Hennessy Dinner
Monday, December 3, 2018
7:00pm

First Course

Roasted Fennel and Smoked Mozzarella Agnolotti
Bleu Cheese Sauce, Caramelized Apples
Hennessy VSOP Privilege Sazerac

Second Course

Venison Ribs
Plum and Fennel Salad, Berry Vinaigrette, Nougat
2006 Moet et Chandon Grand Vintage Rose

Third Course

Apple Galette
Hazelnuts, Crystallized Ginger
Chandon California Etoile Brut

Fourth Course

Tobacco Finished Deckle
Roasted Fennel and Spinach, Current Jus
Newton Unfiltered Cabernet Sauvignon 2014

Fifth Course

Sichuan Peppercorn Ice Cream
Dark Chocolate Brownie, Spice, Fruit Glass
Hennessy XO

Price Per Guest \$90 Plus Tax and Gratuity