

The Rosemary

CHAMPAGNE CHRISTMAS DINNER

\$112 PER PERSON
DECEMBER 12, 2019 | 5:30 PM COMMUNITY SEATING
THE ROSEMARY

RECEPTION

Paired with Champagne Collet Brut NV – Aÿ-Champagne, France

HUÎTRES ET CAVIAR

Fresh Cold Water East Coast Oysters served raw on the Half Shell, accompanied by Blinis with Crème Fraîche & Caviar.

PREMIER COURS

Paired with Champagne de Castelnau Réserve Brut – Reims, France

SALADE DE SAUMON FUMÉ

Smoked Scottish Salmon, Grilled Peaches, Crisp Green Apple Slices, Lamb's Lettuce & Classic French Mustard Vinaigrette.

PLAT PRINCIPAL

Paired with Champagne Collet Brut Art Déco Premier Cru – Aÿ-Champagne, France

OIE ROTIE

Classic Roasted Christmas Goose served with Potatoes Dauphinoise, Haricots Verts & Sauce Aux Champignons.

DESSERT

Paired with Champagne Collet Brut Rosé – Aÿ-Champagne, France

BÛCHE DE NOËL

Classic Yule Log, prepared from Chocolate Sponge Cake rolled with Creamy Chocolate Mousse & finished with a Chocolate Truffle 'Bark.'

Tax & gratuity not included.

