

# MARCHÉ

## BUBBLY DINNER MENU

*November 12<sup>th</sup> & 13<sup>th</sup> 2010*

ROCK COD BRANDADE  
BUTTER LETTUCE, CHERVIL & TOMATO AIOLI

*NV Varnier-Fanniere "Cuvée de Jean Fanniere Origine" Extra Brut, Avize*

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SLOW COOKED EGG  
RICOTTA GNOCCHI, CHANTERELLES & BLACK TRUFFLE

*NV Roland Champion Blanc de Blancs Grand Cru, Chouilly*

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VEAL LOIN  
BLACK FUTZU & FRENCH CURRY

*NV Vilmart & Cie "Cuvée Rubis" Rosé Brut Premier Cru Rilly-la-Montagne*

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MIMOSA GRANITE  
SATSUMA & ROSÉ

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QUINCE SORBET  
MARSCAPONE, GINGERCAKE & PEPPERCORN

*NV Romano Dogliotti "La Caudrina" Moscato d'Asti*

SIXTY FIVE DOLLARS PER PERSON  
*Seventy Five Dollar Wine Pairing*

