



CITY CELLAR

Charles Heidsieck Wine Dinner

ARRIVAL CANAPÉS

paired with Charles Heidsieck Brut Réserve NV

pacific oysters . watermelon & aleppo pepper granita

braised lamb croquette . agro dolce glaze

truffled wild mushroom tart . champagne sabayon

fontina arancini . sugo rossa

ON THE TABLE ON ARRIVAL

house foccacia . cherubino olives . stracciatella . house butter

ENTRÉE

paired with Charles Heidsieck Brut Millésime 2018

cured amberjack . spring herb . buttermilk . mandarin

SECOND COURSE

paired with Charles Heidsieck Blanc de Blancs NV

duck tortellini . fennel . hazelnut . duck consommé . chilli oil

THIRD COURSE

paired with Charles Heidsieck Rosé Réserve NV

grilled market fish . roasted leek . smoked mullet roe . champagne beurre blanc

FOURTH COURSE

paired with Charles Heidsieck Rosé Millésime 2018

beef fillet . bone marrow mustard . sunflower cream . cipollini onion

DESSERT

paired with Charles Heidsieck Blanc des Millénaires 2014

white chocolate mousse . white peach . elderflower . pistachio . champagne jelly