



Veuve Clicquot Wine Dinner

September 26, 2019 @ 6 PM

— First Course —

Viking Bay Jumbo Sea Scallop

toasted house made brioche and hazelnut crust, petite greens, citrus carrot purée

Veuve Clicquot Brut Yellow Label

— Second Course —

Breast of Hudson Valley Rohan Duck

heirloom tomato, chili caramel, beluga lentils, balsamic berry reduction

Veuve Clicquot Brut Rose

— Third Course —

Kennett Square Mushrooms

comte cheese, ricotta gnocchi, jumbo crab meat, Nueski bacon

Veuve Clicquot Brut Vintage 2008

— Fourth Course —

Stilton Cheesecake

red fruit compote, caramelized pate feuilletée, pine nuts

Veuve Clicquot Demi Sec

\$100 per person, gratuity additional | Reserve at 302.594.3154

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Green Room Executive Chef, Keith Miller, CEC