

Roederer Tete de Cuvee Experience
Cristal Pairing

FIRST COURSE

GRILLED "QUONNIE ROCK" OYSTERS FROM THE POND
Toppings: Roederer Champagne mignonette, passion-jalapeno cocktail sauce,
roast garlic and Meyer lemon butter, bacon chili-tamarind sauce,
smoked pancetta and pickled mustard slaw
Louis Roederer, Blanc de Blancs, NV

ENTREE OPTIONS

FROM THE POND

BARBECUE GRILLED NARRAGANSETT LOBSTER TAIL
BLACKENED SHRIMP AND TOMATO SKEWERS
CHAMPAGNE INFUSED DAY BOAT SCALLOPS

Louis Roederer, Cristal, Brut, 2008

OR

FROM THE PASTURE

LEMONGRASS-GINGER DRUNKEN CHICKEN SKEWERS
LOCAL BERKSHIRE PORK LOIN WITH MAPLE-BOURBON BBQ
HOPKINS SOUTHDOWNS' LAMB KABOBS IN MINTED YOGURT MARINADE

Local Marinated Vegetable Skewers will be available for Vegetarian option

Louis Roederer, Cristal, Brut, Rosé, 2007

SIDES FOR THE TABLE

ASSORTED BREADS WARMED ON THE GRILL

Herb infused olive oil, house whipped butter

LOCAL GARDEN SALAD

Field greens, tomatoes, marinated cucumbers, parmesan crisps, lemon vinaigrette

GRILLED CORN SUCCOTASH

With bacon, red peppers, fava beans, basil oil

CHARRED RUNNER BEANS

Served with arugula pesto, roasted tomatoes, Meyer lemon almonds

SMOKED BABY POTATO SALAD

With pickled mustard seeds, napa cabbage, champagne vinaigrette

DESSERT

STRAWBERRY SHORT CAKE

Basil-champagne infused strawberries, white chocolate gelato,
house baked almond shortbread

Louis Roederer, Rosé, NV