

# *Billecart Salmon Dinner*

*Wednesday June 21<sup>st</sup>, 2023*

## **Amuse**

Salted Cod Fritter  
avocado, pickled ramps, smoked caviar

*N.V. Brut Réserve*

## **First**

Warm Asparagus Salad  
duck & foie gras croustilles, almond, morels, radish, sauce bearnaise

*N.V. Brut Sous Bois*

## **Second**

Shell Pasta  
clams, guanciale, peas, spring garlic, uni sauce

*2013 Extra Brut*

## **Third**

Butter Poached Lemon Sole  
corn, swiss chard, tomato confit, chanterelles, brown butter jus

*2008 Cuvée Nicolas-François*

## **Cheese**

Camembert  
Jersey blueberry marmalade, hazelnut, crostini

*2010 Brut Rosé Millésimé*



Jason Ramos, Executive Chef  
Katherine King, Pastry Chef  
Gloria LaGrassa – Owner