EXCLUSIVE POURS

BY THE BOTTLE

Guests enjoying a bottle of Champagne from our Exclusive Pours, will receive a

COMPLIMENTARY FOOD PAIRING BOARD

Osetra Caviar & Accoutrements, Foie Gras Macaron, Truffle Deviled Eggs, Marinated Olives



CHARLES HEIDSIECK CHAMPAGNE CHARLIE

$1,450/bottle

Notes of grapefruit, roasted pineapple enlivened with the vivacity of toasted and mineral notes. After several seconds, aromas of fresh fruits (apricots, vineyard peaches) briefly appear to give way to persistent notes of pastry.

ACE OF SPADES BLANC DE NOIRS

$2250/bottle

Critic tasting note:

"A reductive style with grapefruit and stony minerality, fresh dough and toasted bread. Medium-bodied and generous on the palate with pinprick bubbles. The savory, chalky finish shows zesty acidity. Drink or hold." - James Suckling





DOM PERIGNON LUMINOUS COLLECTION

$695/bottle

Radiating with energy and allure, Dom Pérignon dares to illuminate the extraordinary with the newly released White Luminous - Vintage 2015. A luminous beacon of celebration, drawing in those who seek the rare and the remarkable. Discover this radiant edition of Dom Pérignon, unveiled in an exclusive cloche tableside ritual or with spectacular food pairings crafted by renowned chefs.

PREMIUM POURS

BILLECART-SALMON LE BRUT SOUS BOIS

$70/glass $280/bottle

RUINART BRUT ROSE

$70/glass $280/bottle

SIGNATURE POURS

BOLLINGER SPECIAL CUVÉE BRUT

$50/glass $200/bottle

PERRIER-JOUËT BLASON ROSE

$50/glass $200/bottle

TO COMPLEMENT YOUR PREMIUM POURS, CHOOSE BETWEEN:

Osetra Caviar & Accoutrements

OR

Foie Gras Macaron

Guests will receive both pairings when enjoying Champagne by the bottle.

“TOO MUCH OF ANYTHING IS BAD, BUT TOO MUCH CHAMPAGNE IS JUST RIGHT.”

TO COMPLEMENT YOUR SIGNATURE POURS, CHOOSE BETWEEN:

Truffle Deviled Eggs

OR

Marinated Olives

Guests will receive both pairings when enjoying Champagne by the bottle.