



Veuve Clicquot

Galentine's Dinner

Sponsored by Veuve Clicquot
02.10.2023

FIRST COURSE

Crab Cake Sliders

Topped with Arugula, Pickled Red Onion and Lemon Aioli. Served on a Brioche Roll.

Pairing: Veuve Clicquot Rich Cocktail

SECOND COURSE

Brie & Raspberry Grilled Cheese Stix

Pairing: Veuve Clicquot Rosé

MAIN COURSE

Pan Seared Snapper, Citrus Foam, Puttanesca Pasta, Fried Capers

Pairing: Veuve Clicquot Yellow Label

DESSERT

Build Your Own S'Mores

Torched Marshmallows, Graham Crackers, Dark Chocolate Sauce, Luxardo Cherry Sauce, Graham Cracker Crumbles

Pairing: Veuve Clicquot Demi-sec

