

CHAMPAGNE & OYSTER WEEK

À La Carte Appetizers | Optional Pairings | Champagne Flight \$40

Oysters Three Ways

Raw

Virginia oysters kilpatrick on the half shell,
apple-wood smoked bacon, worcestershire sauce, parsley, pink salt

1/2 dozen 16 | dozen 30

Pairing:

NV Francois Montand, Brut Blanc de Blancs, Champagne, France

Bouquet: intense aroma of white flowers and citrus fruit.

Palate: creamy and smooth, lingering aromas of freshly baked bread,
golden delicious apples and meyer lemons.

half glass 7 | glass 14 | bottle 56

Grilled

half a dozen Virginia oysters on the half shell,
smoked paprika, parmesan, smoked garlic aioli

17

Pairing:

Le Mesnil, Grand Cru Brut Blanc de Blancs, Champagne, France

Bouquet: citrus, fresh brioche, mushroom, lemon pith,
lightly grilled nuts and brilliant freshness.

Palate: mineral, intense, crisp yet creamy and precise.

half glass 11 | glass 22 | 1/2 bottle

Baked

half a dozen Virginia Bienville oysters,
minced shrimp, cayenne pepper, breadcrumbs, mornay

19

Pairing:

NV J. Dumangin Fils, La Cuvée 17 Brut, Champagne, France

Bouquet: white flowers, ripe lemon, crisp green apples,
dried herbs, a hint of vanilla and spice.

Palate: crisp green & yellow fruits, lemony biscuits, with a touch of toast.

half glass 16 | glass 32 | bottle 130

Chef Charles Lyons

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