

Champagne Luncheon w/ Skurnik
Thursday, September 28th, 12:30pm
95 per person + tax & gratuity

Welcome Wine

Moussé Fils L'Or d'Eugène Blanc de Noir Extra Brut NV

Local Melon Salad

armenian cucumber, goat cheese, pistachios, herbs, champagne vinaigrette (*gf*)

Pierre Gimonet "Cuvée Gastronomer" Blanc de Blanc 1er Cru Brut 2018

Wild Gulf Shrimp Cocktail

creamy avocado & jalapeño cocktail sauce, plantain chips (*gf*)

Gamet Rive Gauche Brut NV

Fried Chicken

hot honey, grilled local corn salad, charred onion, buttermilk ranch (*gf*)

Aubry Rosé 1er Cru Brut NV

**menu & wines subject to change based on availability*