

*Dom Pérignon*  
EXPERIENCE  


VINTAGE CHAMPAGNES

***Dom Pérignon 2009***

*The 2009 vintage brings a prodigious, sunny, bold and generous decade to a close. Silky, salty, sappy, bitter and briny.*

***Dom Pérignon 2006***

*Dom Pérignon 2006 is superlative, luminous and glorious. The wine's opulence melts into an exquisite bitterness tinged with the briny taste of the sea.*

***Dom Pérignon Rosé 2004***

*The wine's chiseled integrity, intense and penetrating, is prolonged with the unexpected hint of green citrus that marks the vintage.*

# MENU

**\*Comme un Rossini de Saint-Jacques, mole negro et ananas rôti**

*Scallops Rossini, mole negro, roasted pineapple*

***Dom Pérignon 2009***

**\*Curry jaune de homard bleu, nuage de coco**

*Brittany blue lobster, yellow curry broth, coco foam*

***Dom Pérignon 2006***

**Risotto aux truffes noires et vieux parmesan**

*Black truffle risotto, aged parmesan*

***Dom Pérignon 2006***

**\*Sashimi de bœuf Wagyu, roquette sautée,  
jus à l'orange sanguine et soja, caviar d'aquitaine**

*Seared sashimi-style Wagyu beef, sautéed arugula,  
blood orange-soya jus, caviar perlita*

***Dom Pérignon Rosé 2004***

**Assiette de fromages A.O.C.,**

**pâte de fruit cassis-poivre et fleur de thym**

*French A.O.C. cheese selections, black currant-pepper paste, thyme flower*

***Dom Pérignon Rosé 2004***

**Glace au thé fleur de Geisha et citron caviar**

*Sakura Geisha flower tea ice cream, lemon caviar*

***Dom Pérignon 2009***

**Mignardises — Financiers**

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.