

# **Arethusa al Tabolo**

Presents

## **“Veuve Cliquot Dinner”**

with Pierre Casenave

May 4, 2017

### **Yellow Label**

House Cured Gravlax on Blini with Cucumber and Yogurt

Duck Sausage on Potato Confit

Crab and Avocado Sphere with Miso

Camembert Crepe with Strawberry-Rhubarb Mousse

Beau Soleil Oysters with Arethusa Sour Cream and Caviar

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### **Vintage Brut 2008**

#### **Asparagus with Foraged Mushrooms**

Fiddlehead Ferns, 2 Minute Egg, Ramp Aioli, Mushroom Consommé

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### **La Grande Dame 2006**

#### **Olive Oil Poached John Dory**

English Peas, Braised Bacon, Spring Garlic Custard, Melted Carrots

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### **La Grande Dame Rose 2006**

#### **Trio of Spring Lamb**

Sausage, Belly, Loin, Fava Beans, Sunchokes, Glazed Beets,

Madras Lamb Jus

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Orange-Rhubarb Semi Freddo

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### **Demi Sec**

#### **Arethusa Strawberry Ice cream Terrine**

Meyer Lemon Raspberry Cake, Basil, Sweet Cream, Pistachio Croquant