



artisans

Cuisine & Savoir-faire

ENCHRY CHAMPAGNE DINNER

Erik Cruz Executive Chef @ Artisans Restaurant

Niccolo Andrea Saltarelli Representative of
Encry Champagne Winery

Thursday, September 26th, 2024

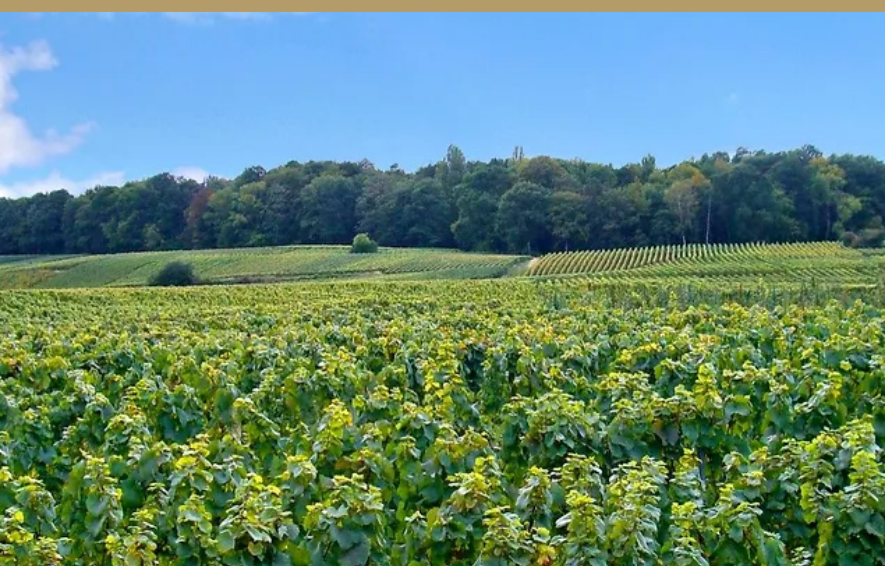
Dinner Promptly at 7pm

\$195.00 plus Tax and Gratuity



Voe Blanche Estelle

ENCHRY
CHAMPAGNE



Les Hors D'œuvres

Smoked and Caviar, Scallop Ceviche, Oyster Champagne Foam

Maison Encry Brut Black Label NV, 100% Chardonnay

LE DÎNER

L'Amuse Bouche

Halibut Mango Ceviche and Thai Chili

Maison Encry Brut Black Label NV

Les Gambas à la Tempura

Tempura Texas Prawns, Sweet Corn Purée

Roasted Purple Cauliflower

Maison Encry "MATIERE" Extra Brut NV

Le Loup de Mer au Champagne

Tarragon Butter Poached Seabass, Spaghetti Squash

Fava Beans Purée, Champagne Velouté

Maison Encry "BLANC ET NOIR"

La Longe de Veau Rôtie

Oven Roasted Veal loin, Pave Sweet Potatoes, Baby Roasted Beets

White Raisin Demi-Glace

Maison Encry "NUANCES" Rose NV

Le Dessert

Blood Orange Sponge Cake, White Chocolate Mousse

Champagne Macarons, Pomegranate Sorbet, Champagne Sabayon

Maison Encry Millesime 2015