

SideBern's
and
Bern's Fine Wines & Spirits
Welcomes
Taittinger
with very special guest
Troy Heinzman

YOYSTER RECEPTION

Crispy Wianno
Raw Little Island

espelette chile aioli
jamon iberico mignonette
Domaine Carneros Brut 2007

FIRST

King Crab

'smoked egg salad', sunchokes, caviar vinaigrette
Domaine Carneros 'Le Rêve' 2005

SECOND

Monkfish

'bbq' razor clams, lemon verbena
Domaine Carneros Brut Rose NV

THIRD

Wagyu Beef Crudo

burgundy truffles, yuzu, foie gras
Taittinger 'La Francaise' NV

FOURTH

Langres Cheese

duck confit, pickled mission figs, pistachio
Taittinger 'Millésimé' 2004

FIFTH

Bacon Wrapped
Rabbit

brioche, chanterelle mushroom jus
Taittinger 'Comtes de Champagne' 2000

SIXTH

Salted Caramel
Profiteroles

cape gooseberries, almonds
Taittinger 'Nocturne' NV