



FEATURING LOUIS ROEDERER
SATURDAY, SEPTEMBER 3

FIRST COURSE

GRILLED PEACH CREPE
orange & cointreau glaze, crispy prosciutto, mint

Louis Roederer Brut Rosé MV

SECOND COURSE

LOBSTER ROLL
tarragon & fennel salad, housemade brioche bread

Louis Roederer Brut MV

THIRD COURSE

PEACH TART
vanilla bean ice cream, amaretto cookie crumble,
petit basil

Louis Roederer Collection 242