

***The Taittinger Champagne Dinner
at The Don Restaurant
October 2nd, 2019***

Warm Gougeres
Taittinger Brut Réserve en Magnum

Bon Bon of smoked and confit salmon with cucumber
and shellfish dressing
Taittinger Prestige Rosé en Magnum

Baked hand dived Scottish scallops with seaweed butter,
steamed leeks and crispy parsley crumb
Comtes de Champagne 2009

Pot-roasted breast of Guinea fowl, fondant potato stuffed
with foie gras and wild mushroom farce, cep and parsley veloute sauce
Taittinger Folies de la Marquetterie

Fomage “Petit Langres” with plum,
cinnamon and port chutney
Trinity Hill Gimblett Gravels Syrah 2015

Vanilla panna cotta with poached blackberries and apple,
toasted almond Florentines
Taittinger Nocturne Sec en Magnum

Coffee and Champagne truffles