

THE  
**Meritage**  
RESORT AND SPA®

**MASTERS DINNER WITH VEUVE CLICQUOT**

Friday, May 11, 2018

**– RECEPTION –**

*Veuve Clicquot Rich Champagne*

Kumamoto Oyster | Apple Cucumber Mignonette  
Grilled Stone Fruit | Pancetta | Mint | Aged Balsamic  
Snake River Farm Wagyu Tartar | Caviar  
Buffalo Sweetbread Nuggets | Lemon Zest

**– DINNER –**

**FIRST COURSE**

*Veuve Clicquot Yellow Label Brut*

Asian Pear White Gazpacho | Marinated Anchovies | Mint Peas

**SECOND COURSE**

*Veuve Clicquot Rosé Champagne*

Lobster | Avocado-Lime Pure |  
Rhubarb and Green Strawberry Conserva | Baby Radish

**THIRD COURSE**

*Veuve Clicquot Vintage Brut 2008*

Poached Salmon and its Roe | Snap Peas | Baby Carrot | Citrus

**FOURTH COURSE**

*2006 Veuve Clicquot La Grande Dame*

Glazed Pork Belly | Stone Fruit Salsa |  
Pickled Mustard Seeds | Charred Fava Tendrils

**– DESSERT –**

*Veuve Clicquot Demi-Sec Champagne*

Silverado Strawberry Crèmeux | Roasted Peach Sorbet | Cinnamon Financier

*Executive Chef Ryan Rupp  
Pastry Chef Jennifer Koufos*



**Veuve Clicquot**

■ REIMS FRANCE ■