

# NEW YEAR'S EVE MENU

*Champagne Bollinger Spécial Cuvée*



Return of the Chambord vegetable garden



Roasted scallops from Normandy served with citrus fruits

*Domaine Benoit Daridan 'L'Irresistible Vieilles Vignes' 2018  
Cour-Cheverny AOC - BIO*



Blue lobster prepared in two courses



Fillet of venison accompanied by a grand veneur sauce

*Domaine de La Chevalerie 'Bretèche' 2015  
Bourgueil*



Brie de Meaux matured with truffles



Grapefruit hibiscus with a granité of Champagne

*Champagne Gosset rosé*