

# Jeannette

Bubblyothèque, December 1<sup>st</sup> 2017

## Plates

### Beef Fat French Fries

With Garlic Aioli \$6

### Bar Snacks

Smoked Gordan Olives

Pickled Garlic

Fried Almonds

### Char Grilled Gulf Oysters

With Preserved Lemon Citrus

Compound Butter

### Black Turkey Tartar

With Crescent Roll Crostini,

Smoked Rillettes & Macerated Cranberries

### Scarlett Frill Salad

With Baby Root Veggies

& Deviled Egg Gribiche

### Wild Duck Breast

#### “Prosciutto”

With Eggplant Caponata

### Brown Butter Beet Tartlet

With Honey Sorbet

## Champagne Charcuterie

Executive Chef Nathaniel Zimet

General Manager James Denio

Champagne Curated By Michael Knisley

Events Coordinator Nancy Romano

8115 Jeannette Street, NOLA.

Private Dining. Catered & Special Events.

504.862.5514

[www.boucherie-nola.com](http://www.boucherie-nola.com)

[www.bubblyotheque.com](http://www.bubblyotheque.com)

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# Champagne

## Flight:

Three 2.5oz Pours: \$27

To Be Determined

## Classic Assemblage

### Louis Nicaise, “Brut Reserve”

Hautvillers

Chardonnay, Pinot Noir, Pinot Meunier

## Rosé

### Marguet, Pere et Fils

Brut **Rosé**

Chardonnay, Pinot Noir

## Demi-Sec

### Jean Vesselle “Cuvee Friandise”

Demi-Sec **Rosé**. RM - Bouzy

Pinot Noir

## Chardonnay Driven

### Étienne Doué

#### “Cuvée Sélection” Brut

Montgueux- Aube

Chardonnay, Pinot

### Jean Velut “Premier Temps” Brut

RM - Montgueux - Chardonnay, Pinot Noir

### A. Margaine Brut 1<sup>er</sup> Cru

RM - Villers-Marmery

Chardonnay, Pinot Noir

### JM Seleque “Cuvee Partition”

#### Brut 2009 Vintage

RM - Pierry

Chardonnay, Pinot Noir, Pinot Meunier

## Pinot Driven

### Domaine Nowack, Le Fontinette,

#### Extra Brut

Vallée de la Marne

Pinot Meunier

### Pierre Paillard Brut Grand Cru

RM - Bouzy

Pinot Noir, Chardonnay

### Mousse Fils “Terre d’Illite”

Blanc de Noirs Brut 2010

NM - Cuisles - Pinot Meunier, Pinot Noir