

Jeannette

Bubblyothèque, March 3rd 2018

Plates

Charcuterie Plate

Coppa, Lomo, Chicken Liver Mousse,
Nduja Toast, House Made Pickles
\$15

Garlicky Duck Fat French Fries

With Garlic Aioli
\$7

Local Mixed Greens,

With Granny Smith Apples, Candied Walnuts,
& Buttermilk Dressing
\$7

Seared Foie Gras

With Challah Pain Perdue,
Green Peppercorn Chutney & Cane Syrup
\$16

Grilled Gulf Yellowfin Tuna

With Sticky Rice, Ham Hock Consomme,
Lap Cheong Sausage & Shaved Radishes
\$18

La Strawberry Sorbet

With Cognac Macerated Strawberries
& Creme Fraiche
\$8

Champagne

Flight:

Three 2.5oz Pours: \$20

Classic Assemblage

JM Seleque "Cuvee Partition"
Brut 2009 Vintage
Coteaux Sud de Epernay - Pierry

Huré Freres, Invitation Brut
Ludes

Marguet, Shaman "12" Extra Brut
Grand Cru, Ambonnay

H. Goutorbe Cuvée Prestige Brut
1er Cru, Aÿ

Etienne-Doué Selection,
Aube

Rosé

Ayala, Brut Majeur Rosé
Vallée de la Marne- Aÿ

Marguet, Shaman "13" Rosé
Grand Cru, Ambonnay

Jean Vesselle "Cuvee Friandise"
Demi-Sec Rosé.
Montagne de Reims - Bouzy

Chardonnay Driven

Veuve Fourny, Blanc de Blancs Brut
1er Cru, Vertus

Barrat-Masson Fleur de Craie Brut
Viillenauxe-la-Grande

Vazart-Coquart, Reserve Blanc de Blancs
Brut Grand Cru, Chouilly

Pinot Driven

Mousse Fils "Terre d'illite"
Blanc de Noirs Brut 2010
Vallée de la Marne Cuisles