

# MASTERS WINEMAKER DINNER

PASEA HOTÉL & SPA  
AUGUST 28, 2021

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## HORS D'OEUVRES

Chef's Selection

## FIRST COURSE

### Goat Cheese & Cherries

Seasoned Goat Cheese, Tart Cherry, Toasted Marcona Almond,  
Sea Salt Cracker  
Paired with Veuve Clicquot Brut Rose

## SECOND COURSE

### Watermelon & Tomato

Roasted Tomato, Compressed Melon, Cucumber, Feta, Basil  
Paired with Veuve Clicquot Yellow Label Brut

## THIRD COURSE

### Steak & Lobster

Grilled Flat Iron, Baked Half Lobster, Parmesan Dutches  
Potatoes, Fire Roasted Carrots  
Paired with Veuve Clicquot La Grande Dame

## FOURTH COURSE

### Pistachio & Olive Oil

Pistachio Cake, Marinated Strawberry and Rhubarb,  
Chantilly Cream  
Paired with Veuve Clicquot Demi-Sec

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**Veuve Clicquot**

■ REIMS FRANCE ■