

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

BATTLE OF THE WINES CHAMPAGNE VS SPARKLING

THURSDAY DECEMBER 8TH AT 6PM | \$195++ PER PERSON

WELCOME

AMUSE-BOUCHE
chefs seasonal selection

CHAMPAGNE PAIRING
Raventós i Blanc, Cava Rosé de Nit, Sparkling Rosé, Catalonia, Spain

FIRST COURSE

DIVER SCALLOP CARPACCIO
bay scallop, herb butter, yuzu

CHAMPAGNE PAIRING
Prosecco Brut, Indigenous, Veneto, Italy

VS

Champagne, Pierre Gimonnet & Fils, "Cuis 1er Cru," Cote de Blancs, France

SECOND COURSE

"HOT LOBSTER"
Green Apple, Parsnip, Gochujang, Preserved lemon

CHAMPAGNE PAIRING
Sparkling Wine, Domaine Rolet, Crémant du Jura, France

VS

Champagne, Moussé Fils, "L'Or d'Eugène," Blanc de Noirs, France

THIRD COURSE

GUINEA FOWL SURF & TURF
crab, dauphinois, porcini butter, brussel sprout

CHAMPAGNE PAIRING
Triple Zero Rosé, Jacky Blot, Loire, France

VS

Champagne Extra Brut Rosé, Dehours & Fils, "Œil de Perdrix," Vallee de la Marne, France

FOURTH COURSE

BÛCHE DE NOËL TRADITIONNELLE
triple cream brie, cranberry, hazelnut

CHAMPAGNE PAIRING
Champagne, Vilmart & Cie, "Grand Cellier" 1er Cru, Montagne de Reims, France