

CAFÉ
THIRTY-A

Nicolas Feuillatte Champagne Dinner

Friday, March 2, 2012 · 6:30 p.m.

... RECEPTION ...

Smoked Salmon and Lobster Timbale
Fried Capers ~ Cucumber/Yogurt Sauce

Paired with Kir Royale

... FIRST COURSE ...

Roasted Beet and Asian Pear Salad
Humboldt Fog Cheese ~ Herb Vinaigrette

Paired with N.V. Brut

... SECOND COURSE ...

Curried Crab Cannoli
Spicy Asian Salad ~ Hot Chili Oil

Paired with Vintage 2004 Blanc de Blancs

... THIRD COURSE ...

Pistachio Crusted Corvina
Roasted Corn Flan ~ Smoked Tomato Coulis

Paired with Vintage 2003 Cuvée 225

... DESSERT ...

Brie Cheesecake
Macerated Strawberries ~ Lychee Anglaise

Paired with N.V. Brut Rosé

One Hundred Dollars
Excluding Tax & Gratuity

3899 E. SCENIC HWY 30A, SEAGROVE BEACH, FL
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