

SUNDIAL

BEACH RESORT & SPA

CHAMPAGNE PAIRING DINNER

A love letter to bubbles, sealed with Agave

FEBRUARY 26, 5:30 PM WATERVIEW ROOM

1

Moet Ice

Burrata with Stone Fruit & Honey
peach, mango, fresh mint, arugula, honey drizzle

2

Chandon Brut

Crispy Lobster Beignet
citrus aioli, fennel-apple slaw,
champagne vinegar drizzle

3

Veuve Clicquot Brut

Chicken Supreme
lemon-thyme cream sauce,
haricots verts, fingerling potatoes

4

Veuve Clicquot Rose

Hand-dived Scallops
mushroom-parmesan risotto,
crispy capers, micro cilantro

5

Volcan Reposado Espresso Martini

Dark Chocolate Cake
caramelized hazelnuts, chocolate cremeux

\$75 per person ++