

ANGIE'S
OYSTER BAR & GRILL

x Laurent-Perrier

LAURENT-PERRIER

— FINE WINE DINNER SERIES —

Chef's Special Selection of Oysters

Coffin Bay, Fine de Claire, Pacific Northwest

Laurent Perrier Ultra Brut NV, JS93

Scallop & Prawn Carpaccio

*Hokkaido Scallops, Argentinian Red Prawns,
Wasabi Chardonnay Vinaigrette, Tobiko*

Laurent Perrier La Cuvée NV, JS93

Iberico Secreto

House Rub, Fennel, Walnut Salsa

Laurent Perrier Grand Siècle Iteration 26, JS100

CHOICE OF ONE

NSW Black Angus Tenderloin

Forest Mushrooms, Creamed Spinach, Crispy Kale, Beef Jus

Laurent Perrier Cuvée Rosé NV, JS92

OR

7-Day House Dry-Aged Canard

*Seared Duck Breast, Duck Fat Pomme Puree,
Orange & Duck Jus*

Laurent Perrier Cuvée Rosé NV, JS92

Artisanal Cheese Platter

*Camembert, 24 Months Comté,
Defendi Gorgonzola Dolce Bleu*

Laurent Perrier Demi-Sec Harmony NV