

# Signature Champagne Dinner

Presented by

S O F I T E L  
ADELAIDE

with

LVMH

as part of

TASTING  
AUSTRALIA

PRESENTED BY  
RAA  
Travel

*Arrival*

Moët & Chandon Brut Imperial NV

*First*

**Smoky Bay Oyster**

Natural | Charred | Native Dressing

Paired with Dom Pérignon Vintage Champagne 2013

*Second*

**South Australian Snapper Ceviche**

Mango | finger lime | chilli

Paired with Ruinart Blanc de Blancs NV

*Third*

**Riverina Pigeon**

Cured foie gras | pommes dauphine | celeriac remoulade

Paired with Krug Grande Cuvée 171ème Édition

*Fourth*

**Australian Wagyu Beef**

Jerusalem artichoke | macadamia | black garlic

Paired with Veuve Clicquot La Grande Dame Rosé 2015

*Fifth*

**Brillat-Savarin Cheesecake**

Balsamic vinegar | pear | candied pecans

Paired with Moët & Chandon Grand Vintage Rosé 2015

