

Piper-Heidsieck Champagne Dinner

Six Tables – Tampa

January 25, 2006

First

Scallop – Truffle terrine with Lemon syrup & Pea tendril flan

Piper Sonoma Brut

Second

Root Vegetable Napoleon with Coriander scented Marscapone

and Parsley coulis

Piper Heidsieck Rose Sauvage

Third

Shirred Egg and American Sturgeon Caviar stuffed crepe

with Crème du Fines Herbes

Piper- Sonoma Blanc de Noir

Fourth

Tartlette of Quail confit with Kiwi preserves

over braised baby Romaine

Piper-Heidsieck Special Cuvee dressed by J.P. Gaultier

Fifth

Grilled domestic Lamb steak with roasted Onions
and Blackberry – Thyme pesto

Piper- Heidsieck Cuvee Brut

Sixth

Strawberry clafoutis with Pistachio tuile

Piper- Heidsieck Cuvee Sublime

Chef/Owner Richard Bottini

Wine Host Angela Gay

of National Distributing Company