



## DELAMOTTE & SALON WINE DINNER

*Founded in 1760 in Le Mesnil-sur-Oger, a grand cru village located in la Côte des Blancs, Champagne Delamotte works this enchanting terroir to grow chardonnay, the only white grape variety used to make champagne. Well-reputed among sommeliers and wine enthusiasts, the champagnes are known for their consistency, delicacy and exceptional character. For over 260 years, Delamotte has been developing four different cuvées, a small range that gives amateurs and experts alike a clear understanding of the art of champagne. The Blanc de Blancs, Blanc de Blancs vintage, Brut and Rosé are quintessential champagne wines.*



**Chef's Selection of Sashimi**  
*4 pieces, Hokkaido uni*

**Delamotte, Brut NV**



**Cultivated Japanese Quail Parfait**  
*Homemade shokupan, caviar*

**Delamotte, Blanc de Blancs NV**



**Chef's Selection of Tempura**  
*Softshell crab, prawn, asparagus, okra*

**Delamotte, Blanc de Blancs 2018**



**The Aubrey Surf & Turf**  
*A5 wagyu, king crab*

**Salon, Blanc de Blancs 2012**



**The Aubrey Soufflé**  
*Vanilla ice cream*

**Delamotte, Brut Rosé NV**

\$1980 per person

Plus 10% surcharge

*Where available, our ingredients are from sustainable sources and ethical farms*