

JACKSON HOLE FOOD & WINE

Champagne & Caviar

MARCH 7, 2024

PRESENTED BY WESTSIDE WINE & SPIRITS
HOSTED BY JACKSON HOLE MOUNTAIN RESORT

FEATURING

Markus Draxler, Caviar Expert, Solex Fine Foods
Chris Tanghe, Master Sommelier
Chef Steven De Bruyn, Jackson Hole Mountain Resort



WELCOME

Marc Hebrart "Mes Favorites" 1er Cru VV Brut

FIRST COURSE

ROYAL TRUMPET MUSHROOM AND CELERY
ROOT TOSTADA

Roasted Shallot Puree, Crumbled Goat Cheese, Pickled Radishes,
White Sturgeon Caviar

Roger Coulon "L'homme" 1er Cru Extra Brut

SECOND COURSE

SMOKED TROUT CROQUETTE

Meyer Lemon Cream, Ossetra Caviar

Billecart Salmon Blanc de Blancs Grand Cru

THIRD COURSE

BUTTERNUT-LOBSTER HASH

Brown Butter Croutons, Poached Egg, Caviar Mouseline,
Kaluga Caviar

Benoît et Mélanie Tarlant Brut Nature "Zero"

DESSERT

HAZELNUT CHOCOLATE TORTE

Flourless Chocolate Torte, Hazelnut Cremeux, Passion Fruit Caviar,
Vanilla Anglaise

Francis Urban Brut Rosé

-SUBJECT TO CHANGE-