



AN EXQUISITE CELEBRATION OF CHAMPAGNE
& CULINARY ARTISTRY
FEATURING A FOUR-COURSE TASTING
DINNER PAIRED WITH PRESTIGIOUS
MOËT & CHANDON VINTAGES.

GATHER FOR AN EVENING OF ELEGANCE,
CONNECTION, AND UNFORGETTABLE
MOMENTS AT LOUIX LOUIS.



MOËT & CHANDON

GLOBAL CHAMPAGNE DAY
TASTING DINNER

\$315 PER GUEST

HOKKAIDO SCALLOP CRUDO & CAVIAR

Cucumber, Granny Smith Apple & Lemon-Buttermilk Emulsion

Moët & Chandon Brut Impérial

LOBSTER RAVIOLO

Cauliflower Purée, Almond & Beurre Noisette
Roasted Chanterelles, Chervil

Moët & Chandon Grand Vintage 2016 Brut

PAN-ROASTED DUCK BREAST

Dry-Aged Duck Breast, Braised Red Cabbage
Carrot Purée, Blackberries, Pickled Shimeji Mushrooms

Moët & Chandon Grand Vintage Rosé 2016

CITRUS PAVLOVA

Meringue Nest, Moët Yuzu Curd, Vanilla
Whipped Ganache, Pink Grapefruit

Moët & Chandon Ice Impérial