



THE MARKER
HOTEL BAR BRASSERIE

Bollinger Champagne Dinner
Thursday, July 11th 2019

Rooftop Bar Arrival Reception
Selection of Canapés
Champagne Ayala, Brut Majeur, NV

First Course

Belderrig Lobster, Ballymakenny Asparagus, Caviar, Lemon, Chervil
Bollinger, Spectre 007, Limited Edition, 2009

Second Course

Foie Gras & Poulet de Bresse Lasagne, Parmesan, Pancetta
Bollinger, Special Cuvée, NV

Sorbet Course

Bollinger Champagne Sorbet

Main Course

BBQ Quail Breast, Onion Purée, Broad Beans, Comte Arancini,
Mint Sauce
Bollinger, La Grande Année, 2008

Dessert

Wexford Strawberry Tart, White Strawberry Chocolate,
Cucumber Sorbet
Bollinger Rosé, 2006

Coffee & Petit Fours



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