



**DUVAL-
LEROY**

Champagne Dinner at Maison Boulud
26th March 2025, Wednesday

Menu by: Chef Jean Charles Dubois
&
Chef Vincent Yong

WINE DINNER



TARAMA CANNOLI

Smoked Cod Roe, Bread Crème Fraîche, Pistachio

SMOKED EEL

Caviar, Lime, Pickled Vegetables

Duval-Leroy, Brut Réserve NV



OYSTER BEEF TARTARE

Champagne Vinegar, Parsley Emulsion

Duval-Leroy, Blanc de Blancs Prestige Premier Cru NV



ALASKAN KING CRAB

Bouillabaisse Butter, Braised Fennel

Duval-Leroy, 'Precious Parcel' Petit Meslier, 2008



ROASTED PORK RACK ROTISSERIE

Pink Apple Purée, Baby Potato, Champagne Pork Jus

Duval-Leroy, Femme de Champagne Grand Cru, NV

Duval-Leroy, Femme de Champagne Grand Cru, 2002



STRAWBERRY FRAISIER

Variations of Strawberry, Genoise, Yogurt Foam
and Strawberry Sorbet

Duval-Leroy, Rosé Prestige Premier Cru NV