

# ISLAND CREEK OYSTERS AND CAVIAR

## First Course

### Dressed Oyster

Island Creek Oysters, white sturgeon caviar, basil oil, crispy shallot

*Piper-Heidsieck*

## Second Course

### Clam Toast

ICO tinned littleneck clams in garlic and chile, lemon aioli, grilled pepper vinaigrette

*Bochet-Lemoine*

## Third Course

### Butter Poached Halibut

Island Creek Oyster chowder gravy, celery root, spinach, crispy pork belly

*Moët & Chandon*

## Dessert

### Brie Mousse

toasted brioche, compressed apple, toasted almond

*Veuve Clicquot*



IN PARTNERSHIP WITH **ROLLERS**  
WINE & SPIRITS