

The Menu

Opening Toast

Cherry Tomato and Peppered Salami Lollipops
Figs stuffed with Port Salut

First Course

Caviar Classic Style: Red and Black Lumpfish on
Buckwheat Blini with Egg Yolk, Egg White,
Minced Red Onion and Crème Fraîche

Second Course

Scampi and Ohio City Pasta Low Country Ravioli
Served with a Creole Sauce and garnished with
Crab Meat

Third Course

Medina County Corn Soufflé with Frisée,
Summer Tomatoes, Swiss Raclette Cheese,
Melon Shooters

Fourth Course

Chicken Roulade Florentine wrapped in Crispy
Pancetta with Roasted Garlic Sauce
accompanied by a Potato Pancake and
Roasted Saturn Squash

Dessert

Fresh Ohio Peach Melba Crepes with
Raspberries and Sabayon

Champagne Delamotte Brut Le Mesnil-Sur-Oger :: France

92 points an Editors' Choice, Wine Enthusiast: "There is good bottle age here the wine full and ripe with an integrated dosage that is relatively high. Flavors of sweet pastry go with white nectarines and pears. It's so deliciously balanced, finishing with a soft, fresh aftertaste." 90 points Wine Spectator: "Light-weight and detailed, offering apple, peach, lanolin and mineral notes. Well-structured and intense, with a long, mineral aftertaste."

Adriano Adami Prosecco Brut Bosco di Gica :: Italy

Plenty of fine bubbles, in a very pale wine. Very clean, fresh, fruity nose with a touch of banana and fresh, ripe pear. 2-5% Chardonnay in the blend each year. The palate is very crisp: lots of fine fruit salad and lemon character, and racy, lemon sherbet acidity. Fine, and the finish is elegant and crisp, but gentle.

Toso Brut :: Argentina

Clear and bright with greenish colors reflecting on its overall pale yellow appearance. The yeasts used integrate perfectly well with the varietal properties of the base wine, providing a delicate harmony.

Casteller Cava Brut :: Spain

"Celler Vilafranca's N.V. Casteller Cava contains the traditional Cava varieties of Xarel-lo, Macabeu, and Parellada kept on the lees for 12 months. Light straw colored, it displays an appealing nose of green apple, fresh biscuit, and mineral. Crisp on the palate with a refreshing finish, this excellent value will deliver pleasure over the next 1-2 years." 87 Points ~ Wine Advocate

Bitch Bubbly :: Australia

A blend of Chardonnay, Shiraz and Grenache from the Riverland, Barossa and McLaren Vale districts. Pale strawberry in color with a vibrant nose of sweet strawberries and raspberries with some toffee notes. Fresh berries, sweet candy and citrus on the palate with a long, luscious creamy finish.

Gianni Gagliardo 'Villa M' Moscato :: Italy

Hints of almond, melon and ripe stone fruit tickle the nose. Delightfully small bubbles, pear, melon, passion fruit and crisp apple tones, which are perfect with pastries, fruits, custards and long-fermented cheeses.

Lilly Bolinger was asked, "When do you drink champagne?" And she replied, "I only drink champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it — unless I'm thirsty."

Dorothy Parker: Three be the things I shall never attain:
Envy, Content, and
Sufficient champagne.

Winston Churchill: In success you deserve it, and in defeat you need it.