



OCEANCLIFF

Laurent-Perrier Champagne Brunch

SUNDAY, APRIL 22, 2018

WELCOME RECEPTION

Raw Bar

*native oyster varieties, poached shrimp, local littlenecks,
spicy cocktail sauce, pink peppercorn-apple cider mignonette*

paired with



Laurent-Perrier Ultra Brut & Laurent-Perrier La Cuvée Brut

FIRST COURSE

Togarashi Tuna Bowl

avocado, pickled mango, mosh, edamame, crispy wonton, wasabi-cucumber crème

paired with



Laurent-Perrier Brut Millesime 2007

CHAMPAGNE INTERMEZZO

lemon sorbetto, lavender cream, frozen berries, Laurent-Perrier float

SECOND COURSE

New York Benedict

prime New York sirloin, toasted challah, free range egg, blistered potato, sauce choron

paired with



Laurent-Perrier Rosé

THIRD COURSE

Chocolate Ganache "Bomb"

*cacao sponge cake, chocolate mousse, dark chocolate coating,
almond cream, raspberries*

paired with



Laurent-Perrier Harmony Demi-Sec



\$75 PER PERSON

OCEANCLIFF HOTEL & RESORT | 65 RIDGE RD, NEWPORT RI 02840