CHANDON TOGETHERNESS WINES

BARREL FERMENTED BLANC DE BLANCS

Bold, full-bodied with elegance and finesse

RÉSERVE MEUNIER

Rich roundness with zesty freshness

CHANDON ÉTOILE BRUT

Sophisticated elegance with classic complexity

Garden Tea

Vibrant citrus freshness with elegant floral notes

TOGETHERNESS MENU

A selection of sweet and savory dishes to be enjoyed under sailcloth. Conceived using our Wine Food Design method, to translate the essence of our wines to the plate.

TO BEGIN

Beet salad, goat cheese mousse, candied walnuts, arugula (v)

Local cheese selection

MAIN PLATES

Chicken and rice with coconut curry sauce

Shrimp on creamy polenta

Pasta with mushroom cream sauce (v)

SEASONAL TART, MACARONS + PROFITEROLES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness

SEASONAL SAMPLE MENU