

HARRY'S  
— AT CONTI —

# Champagne Dinner

HOSTED PERSONALLY BY MR ANTOINE BILLECART,  
SIXTH-GENERATION OWNER OF THE ESTEEMED  
BILLECART-SALMON MAISON

5 COURSES - EXCLUSIVE MENU – A BESPOKE CULINARY  
JOURNEY - ONE NIGHT ONLY

Tuesday  
19th May  
6:30pm

RESERVATIONS:

+61 894091516

[www.harrysatconti.com](http://www.harrysatconti.com)



## CANAPÉ

Paired with Signature Grand Germain Cocktail

Cottage Pie

Beef short-rib | Autumn Vegetables

## CAVIAR COURSE

Paired with Champagne Billecart-Salmon NV

Cigars & Caviar Course for Two

Oscietra | Crouton Cigar | Onion Soubise | Grand Marnier & Duck Gel | Potato Barigoule

## ENTRÉE

Paired with Champagne Billecart-Salmon Blanc De Blancs Grand Cru NV

Mr Roux's Soufflé Moelleux aux Oeufs

Flaked Cream Cod | Poached Hen's Egg | Dill

## MAIN COURSE

Paired with 2009 Champagne Billecart-Salmon Cuvee Elisabeth Brut Rosé

Salmon Wellington

Salmon Fillet | Savory Crepe | Mushroom Mousse | Hollandaise | Red wine Jus and Greens

## TO FINISH

Paired with Champagne Billecart-Salmon Brut Sous Bois

La Pomme Verte

Apple Cinnamon Chiboust | Sablée | Blown Sugar

## PETIT FOUR

Paired with 1997 Paul Conti Reserve Muscat

House Made Chocolate Bonbon

