



Join 51fifteen for a
wonderful evening at our

DOM PÉRIGNON
*Champagne
Dinner*

MARCH 5, 2019 | 6:30PM

Featuring 5-Courses
\$199 PER PERSON

PLUS TAX & GRATUITY

FIRST COURSE

Live Maine Diver Sea Scallops

Pan-seared live Maine Diver sea scallops with fresh herb butter and sea salt served with a green puree and tarragon sauce, topped with micro greens

CHANDON BRUT FRENCH 75

SECOND COURSE

Orata in Acqua Pazza

Mediterranean Sea bream cooked in Crazy Water served with ginger carrot puree and roasted potatoes, sauce of Chandon Étoile and fresh thyme

CHANDON ÉTOILE BRUT

THIRD COURSE

Madagascar Shrimp and Radicchio Risotto

Grilled Madagascar shrimp served with radicchio risotto saffron sauce and Chandon Étoile Brut Rosé sauce

CHANDON ÉTOILE BRUT ROSÉ

FOURTH COURSE

Pesce Spada alla Griglia

Grilled swordfish served with braised curly endive with garlic pepperoncino olive oil & agrumi dill sauce

MOËT & CHANDON DOM PERIGNON CHAMPAGNE

FIFTH COURSE

Tiramisu

Creamy mascarpone and espresso mousse white chocolate lady fingers topped with cacao powder

MOËT AND CHANDON NECTAR IMPÉRIAL

RESERVATIONS 713.963.8067

51fifteen
CUISINE & COCKTAILS

Dom Pérignon
