

TASTE MAKER  
DINNER

MOËT &  
CHANDON



RUTH'S  
*Taste Maker*  
DINNERS



# MOËT & CHANDON

## AMUSE-BOUCHE

### CHEVRE & APRICOT CROSTINI

*herbed toasted baguette, crushed walnut, fresh chives*

L'Atelier Rouge Champagne Cocktail

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## BRANDADE CROQUETTE

*flaky salted cod and potato puree, tartar sauce, citron oil*

Moët Imperial

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## BUTTER POACHED LOBSTER

*truffle & caviar butter sauce*

Moët Imperial Rosé

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## FILET\* WITH CHAMPAGNE ROQUEFORT CRUST

*accompanied with pommes fondant, ratatouille*

Moët Grand Vintage 2015

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## FRENCH APPLE TART

*apricot glaze, vanilla bean ice cream, caramel tuile*

Coffee & Tea

*\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness.*