

CAFÉ BOULUD

at Blantyre
LITTLE ROCK, AR

DOM PÉRIGNON SALON

CANAPÉ SELECTIONS

4 CHOICES.....	25.
5 CHOICES.....	30.
6 CHOICES.....	35.

SAVORY

SMOKED SALMON MILLE-FEUILLE
DILL CREAM CHEESE, PUMPERNICKEL CRISP, ROE

WARM CAMEMBERT TARTLET
TOASTED WALNUTS

DUCK RILLETTES
FIG JAM, CROSTINI

SWEET

VANILLA MACARONS

GUAVA PÂTE DE FRUIT

WHITE CHOCOLATE-DIPPED STRAWBERRIES

CAFÉ BOULUD

at Blantyre

DOM PÉRIGNON SALON
OSSETRA CAVIAR SELECTION

15G. ~ 110.

30G. ~ 200.

ACCOMPANIED BY:

HOMEMADE SOURDOUGH BLINI

EGG YOLK | EGG WHITE

CRÈME FRAÎCHE | CHIVE

ABOUT OUR CAVIAR:

CAFÉ BOULUD AT BLANTYRE
SERVES D'ARTAGNAN'S OSSETRA
MALOSSOL CAVIAR

SUSTAINABLY FARMED AND
HARVESTED IN AQUITAINE, FRANCE

CAFÉ BOULUD

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DOM PÉRIGNON SALON
BY THE GLASS SELECTION:

MOËT & CHANDON GRAND VINTAGE BRUT, 2013. \$50.

MOËT & CHANDON GRAND VINTAGE ROSÉ, 2013. \$60.

CUVÉE DOM PÉRIGNON, 2010..... \$75.

ARTISANAL COCKTAILS | \$75.

- CRAFTED WITH DOM PÉRIGNON -

THE TRUE FRENCH 75

‘LA VIE EN ROSE’

KIR ROYALE

CAFÉ BOULUD

at Blantyre

BY THE BOTTLE SELECTION:

MOËT & CHANDON “CUVÉE DOM PERIGNON”

VINTAGE: 2010	\$375.
VINTAGE: 2008, “LUMINOUS”	\$575.
VINTAGE: 2005, ROSÉ	\$580.
VINTAGE: 1998, P2	\$715.
VINTAGE: 1995, P2	\$900.
VINTAGE: 1996, P2 ROSÉ	\$1,500.
VINTAGE: 1985, P3	\$2,200.
VINTAGE: 1971, P3 BLANC	\$4,400.