

TAITTINGER CHAMPAGNE COCKTAILS

QC's Tipple Ketel One Botanicals: peach & orange blossom, Italicus, chamomile syrup topped with Taittinger	14
Not Guilty Makers Mark D&D select, Belsazar red vermouth, Campari, topped with Taittinger	14
Paternoster Royal Tanqueray London dry, citrus, strawberries, mint, Taittinger	14
Judge & Jury Woodford reserve, limoncello, infused sage, Taittinger	14
Zen Garden Toki whiskey, Campari, Mandarine Napoleon liqueur, honey, Taittinger	15
Jubilee Court Ketel One Botanicals: cucumber & mint, elderflower and Taittinger	14

BY THE GLASS

Taittinger Brut Réserve, Reims, NV	14.5
Taittinger Prestige Rosé, Reims, NV	19.5

BY THE BOTTLE

Taittinger Brut Réserve, Reims, NV	77
Taittinger 'Nocturne' Sec, Reims, NV	83
Taittinger Prestige Rosé, Reims, NV	105
Taittinger Vintage Brut, Reims, 2015	106
Taittinger, Comtes de Champagne, Blanc de Blancs, Reims, 2011	215

SEAFOOD SHARING PLATTER

for 2 to share 68 1178 kcal

Jersey rock oysters, dressed crab w/ brown crab mayo,
large crevettes, grilled queen scallops w/ jalapeño dressing,
salmon tartare, seabream ceviche, pickled Shetland
mussels