

 THE
CHAMPAGNE
 ROOM
 AMBASSADOR GOLD COAST

The Champagne Room Featuring Moët & Chandon

Culinary Selections

RAW BAR & CAVIAR

Oysters on the Half Shell	\$27
<i>Six oysters with Champagne mignonette, fresh horseradish, cocktail sauce and lemon</i>	
<i>Additional oysters — \$4.50 each</i>	
Caviar Service	\$95
<i>One ounce of premium domestic caviar served with warm blinis, crème fraîche, chopped egg, shallots and chives</i>	
Grand Seafood Tower	\$165
<i>Serves two. Oysters, chilled shrimp, lobster, crab, tuna tartare, Champagne mignonette and cocktail sauce</i>	
Tuna Tartare	\$29
<i>Avocado, cucumber, sesame, citrus-soy dressing and wonton crisps</i>	

WARM SMALL PLATES

Butter-Poached Lobster Sliders	\$32
<i>Three sliders served on brioche with lemon-chive aioli and celery</i>	
Duck Confit Croquettes	\$24
<i>Four crispy duck confit and potato croquettes with Dijon crème and herbs</i>	
Truffle Parmesan Fries	\$17
<i>Parmesan, herbs, black truffle and truffle aioli</i>	

CHILLED & ARTISAN PLATES

Beef Carpaccio	\$31
<i>Beef tenderloin, truffle aioli, capers, Parmesan, arugula and crostini</i>	
Burrata & Heirloom Tomato	\$24
<i>Basil oil, aged balsamic, sea salt and grilled sourdough</i>	
Strawberry & Blue Cheese Salad	\$21
<i>Seasonal strawberries, artisan blue cheese, baby greens, candied pecans and rosé Champagne vinegar vinaigrette</i>	
Artisan Charcuterie & Imported Cheese	\$38
<i>Chef-selected cured meats and European cheeses, preserves, honeycomb, cornichons, olives and artisan bread</i>	
Terrine & Paté Plate	\$29
<i>Chef's selection of country pâté and seasonal terrine, cornichons, Dijon mustard, fruit mostarda and grilled baguette</i>	

CHEF'S SELECTION

Seasonal Chef Feature	Starting at \$38 / Market Price
<i>A rotating preparation highlighting premium seasonal ingredients</i>	

DESSERT

Champagne Strawberry Verrine	\$16
<i>Champagne mousse, macerated strawberries and vanilla Chantilly</i>	
Petite Luxury Dessert Tower	\$48
<i>Serves two. Macarons, chocolate truffles, Champagne cheesecake, seasonal tarts and chocolate-dipped strawberries</i>	



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Champagne Collection

FEATURED HOUSE

Moët & Chandon Impérial Brut
\$28 glass

Moët & Chandon Rosé Impérial
\$34 glass

BY THE GLASS

Veuve Clicquot Yellow Label	\$32
Ruinart Blanc de Blancs	\$42
Ruinart Rosé	\$44
Billecart-Salmon Brut Réserve	\$36
Bollinger Special Cuvée	\$38
Charles Heidsieck Brut Réserve	\$34
Laurent-Perrier Cuvée Rosé	\$42
Rotating Grower Champagne	\$30

CHAMPAGNE FLIGHTS

The Moët Experience <i>Moët Impérial, Moët Rosé Impérial, and a featured Moët specialty cuvée</i>	\$55
The Rosé Experience <i>Moët Rosé Impérial, Ruinart Rosé, and Laurent-Perrier Cuvée Rosé</i>	\$72
The Prestige Experience <i>Dom Pérignon, Krug Grande Cuvée, and Dom Ruinart Blanc de Blancs or comparable prestige selection</i>	\$145
The Sommelier's Flight <i>Three rotating Champagnes selected to explore style, grape, vintage, or terroir</i>	\$75

PRESTIGE & BOTTLE SELECTIONS

Dom Pérignon \$495
*Iconic vintage Champagne of depth,
elegance and finesse*

Krug Grande Cuvée \$550
*Crafted each year anew, rich, expressive
and endlessly complex*

Dom Ruinart Blanc de Blancs \$650
*Pure Chardonnay, refined and luminous
with exceptional aging potential*

Armand de Brignac Brut Gold \$650
*Bold, opulent and celebratory
with a silky, vibrant finish*

Cristal \$650
*The hallmark of Louis Roederer,
precise, powerful and exquisitely refined*

Rare and Allocated Champagne Market Price
*Limited releases and collector selections
available upon request*

LARGE FORMATS

Moët Impérial Magnum
Moët Rosé Impérial Magnum
Veuve Clicquot Yellow Label Magnum
Ruinart Blanc de Blancs Magnum
Dom Pérignon Magnum
Krug Grande Cuvée Magnum

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Wines & Cocktails

WHITES & ROSÉS BY THE GLASS

Sancerre, Loire Valley	\$24
Chablis Premier Cru	\$28
Premium California Chardonnay	\$24
Cloudy Bay Sauvignon Blanc	\$20
Château Minuty Prestige Rosé	\$20
Whispering Angel or comparable	
Provence Rosé	\$19

REDS BY THE GLASS

Red Burgundy or premium	
Oregon Pinot Noir	\$24
Cru Beaujolais	\$19
Northern Rhône Syrah	\$24
Super Tuscan	\$28
Napa Valley Cabernet Sauvignon	\$30
Barolo or Barbaresco	\$32

SIGNATURE CHAMPAGNE COCKTAILS

The Gold Coast 1938 <i>Moët Impérial, Hennessy VSOP, lemon, demerara, and aromatic bitters</i>	\$28	French Kiss <i>Hennessy VSOP, raspberry, lemon, and Champagne</i>	\$28
The Ambassador 75 <i>Belvedere vodka or premium gin, fresh lemon, white-peach cordial, and Moët Impérial</i>	\$26	The Pearl <i>Belvedere 10, white cranberry, lychee, lemon, and Ruinart Blanc de Blancs</i>	\$30
Midnight in Paris <i>Belvedere vodka, crème de violette, elderflower, lemon, and Ruinart Blanc de Blancs</i>	\$28	The Billionaire's Cocktail <i>Hennessy XO, Dom Pérignon, Grand Marnier Cuvée du Centenaire, and aromatic bitters</i>	\$75
The Champagne Rose <i>Moët Rosé Impérial, premium vodka, strawberry, rose, and fresh citrus</i>	\$26	The Chicago Royale <i>Glenmorangie Signet, fig, black walnut, bitters, and a measured Champagne finish</i>	\$28

CLASSIC FAVORITES

Classic Champagne Cocktail	✦	French 75	✦	Kir Royale	✦	Bellini
Sidecar	✦	Vesper Martini	✦	Espresso Martini	✦	Old Fashioned

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Reserve Bar

RESERVE SPIRITS

Vodka
Belvedere
Belvedere 10
Grey Goose
Chopin Family Reserve

Gin
Monkey 47
Nolet's Reserve
The Botanist
Tanqueray No. Ten

Agave
Don Julio 1942
Clase Azul Reposado
Casa Dragones Joven
Tears of Llorona Extra Añejo

Cognac & Brandy
Hennessy VSOP
Hennessy XO
Hennessy Paradis
Rémy Martin XO
Louis XIII

Whisky & Bourbon
Glenmorangie Signet
Macallan 18 Year
Johnnie Walker Blue Label
Hibiki Harmony
Yamazaki 12 Year
Blanton's
Weller 12 Year
WhistlePig 18 Year
Ron Zacapa XO

SPIRIT FLIGHTS

Hennessy Collection
*Hennessy VSOP, Hennessy XO,
and Hennessy Paradis*

Japanese Whisky Journey
*Hibiki Harmony, Yamazaki 12 Year,
and Hakushu 12 Year*

Rare American Whiskey
*Three rotating allocated bourbons
or American whiskeys*

The Macallan Experience
*Macallan 12 Year, Macallan 18 Year,
and a prestige Macallan selection*

CELEBRATION EXPERIENCES

The Gold Coast Celebration \$295
*Bottle of Moët Impérial, chef-selected dessert,
and a personalized celebration card*

The Rosé Celebration \$395
*Bottle of Moët Rosé Impérial or Ruinart Rosé
with a strawberry and chocolate presentation*

Champagne and Caviar \$495
*Bottle of Ruinart Blanc de Blancs with
premium caviar service and tableside presentation*

The Prestige Celebration \$995 and above
*Dom Pérignon, Krug, or another prestige Champagne
with an elevated celebration presentation*

ZERO-PROOF

French Bloom Le Blanc

French Bloom Le Rosé

Zero-Proof French 75

House-Made White Peach Bellini

Strawberry and Rose Spritz

Espresso, Cappuccino, and After-Dinner Coffee

Zero-proof cocktails — \$14