



## MOËT & HENNESSY DINNER

*featuring Moët, Dom Perignon,  
Veuve Clicquot, Domaine Ruinart, and Hennessy*

Wednesday, April 21 • 6:30pm  
\$125 per person, plus tax and gratuity

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### Passed Appetizers

Hennessy, Grand Marnier, Moët Imperial Cocktail or Ruinart Rose  
Camembert tartines, Grilled concord grapes, Crunchy tuna roll lime aioli,  
Foie gras mousse brioche crostini

### 1st course

Dungeness crab and avocado salad  
Champagne scallion dressing  
Dom Perignon

### 2nd course

Sautéed asparagus and micro greens with red wine fig vinaigrette  
Pistachio crusted Qualicum Beach Scallops  
Veuve Vintage Rose

### 3rd course

Lamb Wellington  
Puff pastry portabellas shallots  
Red wine parsley reduction  
and  
Grilled Certified Angus Beef® tenderloin  
Cognac peppercorn cream sauce  
Hennessy Sidecar

### 4th course

White chocolate mousse almond sugar cookie  
Macerated raspberries  
Moët Nectar Imperial Rose

### 5th course

Dried winter fruit comfiture  
Roquefort  
Hennessey XO

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Please call 425.455.2715 for reservations.

[elgaucho.com](http://elgaucho.com)

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