

CHANDON

SUNDAY LOUNGE MENU

CHANDON FRIED CHICKEN SANDWICH \$ 29

Yuzu ranch, pickled jalapeños, chicories, toasted Challah bun

PAIRS WITH Yountville Vintage Brut, 2017

SMOKED TROUT 'CHIPS & DIP' \$ 27

Crème fraîche, pickled celery, dill, house-made potato chips

PAIRS WITH Los Carneros Vintage Brut, 2017

CALIFORNIA HALIBUT CEVICHE \$31

Fresno chili, charred lime, cilantro, coconut leche de tigre, tostada

PAIRS WITH Blanc Demi-Sec

HEIRLOOM TOMATO & STONE FRUIT 'CAPRESE' \$28

Kale pesto, fresh mozzarella, fig vin cotto

PAIRS WITH Étoile Rosé

PROSCIUTTO & COMPRESSED MELON \$29

Stracciatella, Chandon olive oil, mint

PAIRS WITH Réserve Brut

PURPLE POTATO & LEEK FRITTATA \$28

Aged white cheddar, hazelnut romesco

PAIRS WITH Étoile Brut

SMOKED SALMON EGGS BENEDICT \$31

Yuzu & brown butter hollandaise, smoked trout roe, brioche

PAIRS WITH Réserve Pinot Noir Rosé

CHANDON OLIVE OIL CAKE \$11

Stone fruit, honey, vanilla mascarpone, pistachio

PAIRS WITH Blanc Demi-Sec

SUMMER SAMPLE MENU