

Belga Café's Special Dinner

"Chocolate & Champagne"

Monday, July 18th, 2011 at 6:30pm

First Course

Belgian Endive & Mandarin-Orange Salad with
Beer Dressing & Shavings of Bitter Chocolate

Domaine Chandon, Brut 'Classic', California (NV)

Second Course

Rodenbach Poached Lobster with
Rhubarb-Leek Compote, Smoked Salt
& White Chocolate Sabayon

Vueve Cliquot Ponsardin, Brut Rosé, Champagne (NV)

Main Course

Beer Roasted Chicken with Mushroom,
Asparagus & Hazelnut Cream Sauce

Ruinart, Blanc de Blancs, Champagne (NV)

Dessert

Bart's Chocolate Cake

Hennessey X.O. (chilled)

\$69.69pp

