



The Ritz-Carlton, Amelia Island

# Salt Winemaker's Dinner Series featuring Henriot Champagne Tuesday, December 18

The evening begins in Salt at 7 p.m. with a light hors d'oeuvres reception overlooking the breathtaking dunes and ocean. An intimate four-course dinner in Salt's Atlantic Room follows as Kelly McFadden, Florida State Manager for Henriot Champagne provides commentary and tasting comments for each paired course.

## *Light Hors d' Oeuvres Reception*

*Henriot Brut Souverain*

### *1st Course*

*King Crab Salad / Hearts of Palm Vichyssoise / Caviar / Garlic Brioche  
Pickled Cauliflower / Lovage  
Henriot Blanc de Blanc*

### *2nd Course*

*Spanish Turbot / Sweet Potato Bread Pudding / Black Butter Emulsion  
Baby Kale Salad / Almond Brittle  
Henriot Brut Rosé*

### *Entrée*

*Beef Short Rib Osso Buco / Creamy Polenta / Wild Mushrooms  
Provençal Gremolata / Crispy Brussels  
Henriot Brut Millésimé 2008*

### *Dessert*

*Lemon Mousse Cake / Sable Cookie / Candied Orange  
Honey-Meringue Strawberry Sorbet  
Henriot Cuvée Hemera 2005*

The event is open to the public and price is \$225 per person, plus gratuity. For more information and reservations, please call 904-277-1087 or visit [www.ritzcarlton.com/ameliaisland](http://www.ritzcarlton.com/ameliaisland).

*Attention: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.*