



Gunther's Modern French Cuisine

Champagne Dinner

5 COURSE WINE DINNER MENU

At Gunther's | 26 April 2025 7 PM
Presented By : Cellars Di-Vine

Cold Angel Hair Pasta, Oscietra Caviar

NV Bruno Paillard Cuvée 72



Carabinero Gambas "Belle vue"

NV Bruno Paillard Dosage Zero



Slow Roasted Iberico Pork Jowl,
Hibiscus Sauce, Sour Cherries

2015 Bruno Paillard Assemblage



Gratinated Cevennes Onion,
Black Pepper, Mushroom

2014 Bruno Paillard Blanc de Blancs



Milk Bavarois, Raspberry

NV Bruno Paillard Rosé Première Cuvée



Petit Fours

\$275++ per person



CHAMPAGNE
BRUNO PAILLARD
REIMS FRANCE