



FARLAM HALL
Hotel & Restaurant

TAITTINGER, A FAMILY AFFAIR

Wednesday 20th March

Selection of Canapes
Taittinger Prelude Grand Crus

White asparagus custard, white asparagus
textures, white truffle
Taittinger Comtes Blanc 2008

Saffron risotto, smoked haddock & scallop
rose, saffron emulsion
Taittinger La Folies de la Marquetterie

Tournedos Rossini, black truffle jus,
pommes Joel Robuchon
Taittinger Comtes Rose 2009

Pineapple granite, chilli & ginger
Taittinger Vintage

Valrhona dark chocolate & toasted
hazelnut mousse,
creme fraiche sorbet
Taittinger Nocturne Rose



CHAMPAGNE
TAITTINGER

Reims