
Winter Village
AT THE WESTIN EDINA GALLERIA

Veuve Clicquot

AN EVENING WITH VEUVE CLICQUOT

Welcome to an evening celebrating the art of Champagne and the pleasure of gathering around the table. Set within the warmth of the Clicquot Chalet, tonight's experience brings together inspired cuisine and the unmistakable character of Veuve Clicquot.

Each course has been thoughtfully crafted to complement the House's celebrated Champagnes, honoring a legacy of craftsmanship, boldness, and exceptional taste.

From the first toast to the final course, we invite you to savor the pairings, embrace the spirit of the season, and enjoy an evening worth celebrating.

À votre santé!

FIRST COURSE

Wagyu Carpaccio
Capers, Pickled red onion, Dry aged egg yolk,
Black Truffle Aoili

Paired with Veuve Clicquot Yellow Label

SECOND COURSE

Pan Seared Duck Breast
Wild Mushrooms, Blue Corn Grits, Citrus Reduction

Paired with Veuve Clicquot Rosé

THIRD COURSE

Braised Rabbit Bolognese
Black Pepper Fettuccine, Fire Roasted Tomato
Ragout, Quail Egg

Paired with Veuve Clicquot Vintage 2015

FOURTH COURSE

Pan Seared Seabass
Seasonal Succotash, Corn Purée

Paired with Veuve Clicquot La Grande Dame 2015

FIFTH COURSE

S'more's Cheesecake
Chocolate Crème anglaise

Paired with Veuve Clicquot Demi-Sec