

# The Inn of the Seasons

presents

## Sparkling Bubbles and Champagne Dinner

Hosted by Michael Crescenti  
Marketing Manager Upstate NY, Moët Hennessy USA

**February 11, 2019**

**6:30 pm**

\$125 per person (tax and gratuity already included)

**Manchego and Chiorizo Arancini**  
*Paired with Veuve Clicquot Yellow Label Brut*

**Burrata Cheese, Mixed Roasted Peppers and Grilled Baguette**  
*Paired with Moët & Chandon Rosé NV*

**Pan Seared Jumbo Sea Scallop,  
Sweet Potato Puree and Lemon Butter**  
*Paired with Ruinart Blanc de Blanc*

**Beef Tournedos Rossini**  
*Paired with Dom Perignon Brut*

**Raspberry Napoleon**  
*Paired with Moët Imperial Nectar Rosé*

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