



CLIFTON CLUB

COURSE I CAVIAR & A COCKTAIL

POTATO CHIPS, STURGEON CAVIAR, CREME FRAICHE, GREEN ONION
FRENCH 75 MADE WITH TANQUERAY IO GIN, CHAMPAGNE, LEMON

COURSE II SAVORY

CURRY CHICKEN SALAD ON PUMPERNICKLE, SMOKED SALMON &
CUCUMBER ON MARBLE RYE, QUICHE LORRAINE, PIMENTO CHEESE TOAST
ORGANIC TAIWANESE OOLONG TEA

COURSE III SWEET

BLACK FOREST SCONE, COFFEE CAKE MUFFIN,
FRESH FRUIT TART, HAZELNUT ESPRESSO & LAVENDER MACARONS
SOUTH AFRICAN HONEYBUSH HERBAL TEA



COCKTAILS \$17

CARAJILLO ESPRESSO, LICOR 43, ORANGE TWIST
THE BASIC B*TCH VODKA, PUMPKIN, APPLE, CINNAMON FOAM
MIDNIGHT TEA EARL GREY GIN, LEMON, HONEY, LAVENDER
THE ALCHEMY BOURBON, CHAI, BITTERS, LEMON, ALLSPICE

BUBBLES FROM THE BAR

GRATIEN & MEYER BRUT ROSE \$17 | \$64
CANARD-DUCHENE CHAMPAGNE \$25 | \$96
VEUVE CLIQUOT \$170
RUINART BLANC DE BLANCS \$215
BUBBS & BUMPS A GLASS OF CHAMPAGNE & A CAVIAR BUMP \$45

FULL WINE LIST AVAILABLE UPON REQUEST