

Rosé Wine Dinner

Saturday, June 23rd, 2018 7:30pm

$95 per person

Vueve du Vernay, Brut Sparkling Rose

*Pinot noir, Grenache, Ugni blanc*

*paired with:*

Truffled Popcorn

*local corn kernels, white truffle oil*

Tinto Rey 2017, Matchbook Wine Company

*Tempranillo, Graciano, Syrah, Cabernet Sauvignon*

*paired with:*

Watermelon & Cucumber Salad

*compressed watermelon & cucumber, pickled shallots, feta*

*black locust vinagrette*

Maison Fortant 2016, Rose de Provence

*Grenache, Cinsault, Syrah*

*paired with:*

“Toasted” Goat Cheese

*drunken goat chevre, toasted almonds, house made crackers*

Cass Oasis 2016, Paso Robles

*Grenache, Syrah, Mourvedre*

*Estate Grown (500 cases produced)*

*paired with:*

Sea Scallops

*forbidden rice, rhubarb compote, meyer lemon gastrique*

Ferrari Carano 2017, Sonoma County

*Sangiovese*

*Dessert:*

Bergamot & Peach Sorbet

*honey graham meringue*