

# **Summer Rose Wine Dinner**

**June 29<sup>th</sup> at 7:00pm**

*\$85pp +tax and gratuity*

## **1<sup>st</sup> Course**

### **Stone fruit and Cheese Salad**

*Arugula, red onion, artisan cheese, stone fruit, garden vinaigrette*

**Juliette la Sangliere Rose, Provance, France**

## **2<sup>nd</sup> Course**

### **Poached Atlantic Cod**

*Tomato broth, razor clams, chorizo, French baguette*

**Willamette Valley Vineyards Whole Cluster Rose, Oregon**

## **3<sup>rd</sup> Course**

### **Lobster Raviolini**

*Saffron shell fish butter, torched heirloom tomato, pretzel crumble*

**Finca Neuva Rosado, Rioja, Spain**

## **4<sup>th</sup> Course**

### **7 Spice Duck**

*Carrot and zucchini latkes and blood orange*

**Montes Cherub Rose, Valle de Colchagua, Chile**

## **5<sup>th</sup> Course**

### **Strawberry Rhubarb Crisp**

*Toasted granola and sweet ricotta*

**Avissi Rose Prosecco, Veneto, Italy**