Wine Dinner December 10th, 2025

Rosemary Bistro Cafe

$120/person tax and gratuity not included

Warm Oyster Gratinee

Chorizo leek fondu and cheddar cheese

Champagne Charles Clement Brut

Pan Seared Hudson Valley Fresh Foie Gras

Japanese brioche, pickled glazed porto strawberries, spinach mousse and green apple puree

Loupiac Gaudiet

(Sauvignon Blanc/ Semillion/ Muscadelle)

Grilled Hokkaido (Japan) Scallops

Roasted Sunchokes, butternut squash puree, and Madagascar vanilla beurre blanc sauce

Domaine Legros, Sancerre, Loire Valley 2024

(100% Sauvignon Blanc)

Chilean Seabass

Roasted beets, pickled baby carrots, cauliflower puree, sweet and sour honey dijon sauce

Domaine Lemonier, Pouilly-Fuisse, Bourgogne 2023

(100% Chardonnay)

Roasted D'Artagnan Squab

Grilled royal trumpet mushrooms, braised fennel, creamy polenta, and cherry squab reduction

Chateau Vieux Chevrol, Lalande de Pomerol, Bordeaux 2020

(Merlot ,Cabernet Franc, Cabernet Sauvignon)

Traditional Chocolate Fondant

with caramel sauce

Van Zellers & Co, 20 yr Porto Old Tawny