



# Wine Dinner March 25th, 2026



## Rosemary Bistro Cafe

\$120/person tax and gratuity not included

### Quail Egg in a Basket

Breadfurst Butter Brioche toast topped with a quail egg and sturgeon caviar

Champagne Charles Clement Brut

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### Spring Salad

Mediterranean Tart Shell with fennel, black olives, bell peppers, grapefruit,  
and anise mayo

Domaine Legros, Sancerre, Loire Valley 2024  
(100% Sauvignon Blanc)

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### Yellow Fin Tuna Medallions

Creamy Risotto with exotic mushrooms, and a saffron sauce

Famille Gueguen, Vosgros, Chablis Premier Cru' 21  
(100% Chardonnay)

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### Rabbit Ballottine

Poached rabbit (rabbit and veggie stock) stuffed with dry fruits, served with  
three purees (carrot, celery, buttermilk potato)

Domaine de La Verde "Alpha-Omega" Vacqueyras' 21  
(50 % grenache and 50% syrah)

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### Warm Chocolate Spuma Tart

Salted caramel, mascarpone flan, and warm chocolate

Domaine La Luminaille Grenat (100% syrah)

Menu Subject to Change