



Wine Dinner March 25th, 2026



Rosemary Bistro Cafe

\$130/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

Spring Salad

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

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

Yellow Fin Tuna Medallions

Creamy Risotto with exotic mushrooms, and a saffron sauce

Chablis Premier Cru
(100% Chardonnay)

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)

Warm Chocolate Spuma Tart

Salted caramel, mascarpone flan, and warm chocolate

Domaine La Luminaille Grenat (100% syrah)

Menu Subject to Change