



Wine Dinner October 29, 2025



Rosemary Bistro Cafe

\$120/person tax and gratuity not included

Amuse Bouche

Salmon Gravlax mousse, sturgeon caviar, and spicy avocado cream

Kir royal

Autumn Salad

Roasted Delicata Squash salad, fennel, orange,
on a Bijou goat cheese panacotta, with honey vinaigrette

Domaine de la Verde Vacqueyras Blanc 2021

(80% Clairette and 20% Bourboulenc)

Butter Poached Maine Lobster Tail

Vanilla leek fondue, brunoise vegetables, and champagne hollandaise sauce

Domaine Legros Sancerre Blanc, Vieilles Vignes 2022

(100% Sauvignon Blanc)

Braised Oxtail Ravioli

Braised savoy cabbage, cranberries, buttermilk potato puree foam,
red port wine sauce

Domaine Deliance Givry l'er Cru, Clos de la Servoisine Bourgogne Rouge 2022

(100% Pinot Noir)

Herb Crusted Denver Venison Loin

Caramelized endives, sweet potato puree, pomegranate venison sauce

Chateau Billeron Bouquey St. Emillion

(80% Merlot 20% Cabernet Franc)

Red Wine Poached Figs

with Vanilla whipped cream, maple glazed syrup, and crunchy hazelnuts

Loupiac Gaudiet

(Sauvignon Blanc/ Semillion/ Muscadelle)