



## Wine Dinner December 11th, 2024



### Rosemary Bistro Cafe

\$150/person tax and gratuity not included

*Orange Carpaccio Salad with Fennel, Orange Zest, Pomegranate, Pistachios,  
and Mint Honey Lemon Vinaigrette*

*French 75*

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*Ravioli filled with Hudson Valley Duck Foie Gras, Foie Gras Consommé, Brunoise Vegetables,  
and Parmesan Spuma*

*Sipp Mack, Alsace Grand Cru Riesling, 2015*

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*Pan Seared Hokkaido Scallops with on a Pastry Tulip, with Beet Puree, Leek Fondue,  
and a Passion Fruit Foam*

*Domaine de la Verde, Odysey, Vacqueyras, 2021 80% Clairette/ 20% Bourboulenc*

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*Grilled Lamb T-Bone with Confit Potato Mash, Fresh Herbs, Charred Broccolini,  
and Basil Lamb Sauce*

*Domaine de la Verde, Alpha-Omega, Vacqueyras, 2021 50% Grenache/ 50% Syrah*

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*Lemon Lime Sorbet with Poirre Williams Massenez*

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*Duck Breast with Sweet Potato Puree, Baby Bok Choy, Pomegranate Duck Sauce*

*Les Gaudrières, Anjou Rouge, Cabernet Franc, 2023*

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*Chocolate Tart with Candied Beets, Chocolate Crumble, and Coffee Patron Ice Cream*

*Domaine la Luminaille, Rasteau, Grenat, 2022 100% Grenache*