



Wine Dinner October 14th, 2026



Rosemary Bistro Cafe 202-506-5961

\$125/person tax and gratuity not included

Duck Confit Croquettes

Biscuit crumbs and cranberry sauce

Thyme Traveler Cocktail

Fresh Hudson Valley Torched Foie Gras and

Butter Poached Maine Lobster

Passion fruit foam

Domaine Corsin, Saint Veran Vieilles Vignes, Burgundy' 22

(100% Chardonnay)

Seared Hokkaido Japanese Scallops

Butternut squash risotto, black garlic, and lemon foam

Domaine De La Chezatte, Silez, Sancerre, Loire Valley Cru' 23

(100% Sauvignon Blanc)

Fresh Australian Roasted Lamb Rack

Potato Gratin, brocolinni, balsamic lamb jus reductions

Margaux" Clos Laborie' 20

(55 % Cab Sauvignon, 40% Merlot, 5% Petit Verdot)

Dark Chocolate Mousse Bar

Coffee ice cream, pistachios, creme anglaise

Chateau Landion, Sauternes' 19