



Wine Dinner September 18, 2024 at 6:30PM



Rosemary Bistro Cafe

\$150/person tax and gratuity not included

*Purple Potato Ecrasse, with Sturgeon Caviar and Chive Creme Fraiche
Blanc de Blanc Brut*

*Escargot Bourguignon on a Crispy Puff Pastry with a Garlic and Spinach Sauce
White Cotes du Rhone*

*Gratine Hokkaido Scallops with Tomato Concasse, Bread Crumbs, Shrimp and Lobster sauce
Sancerre*

*Pheasant Breast with a cherry beer sauce, served with Braised Endive and Butternut Squash Puree
Pinot Noir*

Poire Williams (Trou Normand)

*Herb Crusted Venison Loin, Red Cabbage Puree, Braised Salsifit, and Xocopili Venison Sauce
St. Emillion*

*Red Wine Poached Pear with Vanilla Ice Cream
Loupjac*