



Wine Dinner March 26th, 2025



Rosemary Bistro Cafe

\$150/person tax and gratuity not included

Reservations 6:30 or 7:00 Available

Poached Eggs in the Shell with salmon gravlax, smoked trout caviar, bread crumbs, and pepper hollandaise

Champagne Charles Clement Brut Tradition

Hudson Valley Homemade smoked Terrine Foie Gras with apple marmalade, cranberry compotes, and homemade pecan bread

Chateau Landion, Sauterne '19

Duo from the Sea and Farm

Pan Seared U10 Hokkaido Scallops, sun choke puree, orange cardamon sauce

Braised Pork Belly, celery remoulade, rosemary sweet mustard sauce

Chablis Premier Cru Vosgros, Famille Gueguen '21

Trou Normand

Pear Sorbet with Pear Williams Massenez liquor

Oven Roasted D'Artagnan Squab, with savoy cabbage, bacon, truffle, creamy Yukon gold potato puree, and sage burnt butter
Domaine Deliance, Givry Premier Crus, Clos de La Savoisines '22

Chocolate Panna Cotta, black pepper sabayon foam, fresh raspberries, chocolate crumbles

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