



ROOST

elevated american cuisine

Wine Pairing Dinner

FIRST COURSE

Roasted Beets, Buratta, Frisse,
Fig Reduction, Crispy Leeks

NV Mumm, Napa, Brut Prestige

SECOND COURSE

Seared Scallops, Meyer Lemon,
Butternut Squash Risotto, Sage

2014 Davis Bynum, River West Vineyard, Chardonnay

THIRD COURSE

Ricotta Dumplings, Brown Butter,
Charred Brocolini, Parmesan, Pickled Red Onions

2014 Kistler, Sonoma Coast, Pinot Noir

FOURTH COURSE

Iowa Premium Beef Tenderloin, Corn Soubise,
Roasted Root Vegetables, Jus

2015 Daou, Cabernet Sauvignon

2012 Chateau Patris, Grand Cru, St. Emilion

DESSERT

New York Cheese Cake
Dark Chocolate

2015 Ridge, Pagani Ranch, Zinfandel

TASTING LED BY
ERIC HILTZ OF "BIN 412"

MENU CREATED BY
EXECUTIVE CHEF BRENDAN ARENTH