



## ***Second Annual Rosé Wine Dinner***

***Thursday, August 4<sup>th</sup> - 6:30 p.m.***

*[reservations available only by calling 916-789-2002]*

### **First Course**

#### **Black Truffle Fries**

*hand-cut russet potatoes tossed in black truffles and  
parmesan reggiano, house herb garden remoulade*

**Aix Coteaux d'Aix en Provence Rosé - 2020**

### **Second Course**

#### **Oyster Duo**

*two Royal Myagi oysters, one with baby cucumber slaw,  
and the other with roasted local peach mignonette*

**Moët and Chandon Rosé Imperial Champagne**

### **Third Course**

#### **Seared Alaskan Halibut**

*saffron beurre blanc, crisp fennel, micro celery*

**Chandon Blanc de Pinot Noir**

### **Fourth Course**

#### **Grilled Lamb Chop**

*Meyer lemon and peppercorn marinated lamb, apricot and dijon mustard lacquer,  
parsnip purée with roasted cherry tomatoes and summer peppers*

**Veuve Clicquot Rosé Champagne**

### **Fifth Course**

#### **Local Mandarin Orange Scented Sweet Biscuits**

*with crème Anglaise, reduced strawberry balsamic, toasted walnuts*

**Chandon Spritzer**

**\$115 per person**

*plus tax and 20% gratuity*

**MUST BE 21 OR OLDER TO ATTEND**  
No discounts or promotions apply