



First Annual Rosé Wine Dinner

Thursday, August 5th - 6:30 p.m.

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

First Course

Oyster Duo

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

Moët & Chandon Rosé Imperial Champagne

Second Course

Black Truffle Fries

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

Chandon Blanc de Pinot Noir Sparkling

Third Course

California Sea Bass

pan-seared sea bass, saffron beurre blanc, crisp fennel, micro celery

2020 Château d'Esclans Whispering Angel Rosé

Fourth Course

Grilled Lamb Chop

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

2019 Château d'Esclans Rock Angel Rosé

Fifth Course

Local Mandarin Orange Scented Sweet Biscuits

with crème Anglaise, reduced strawberry balsamic, toasted walnuts

Veuve Clicquot Rosé Champagne - NV

\$97 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

No discounts or promotions apply