

Rosé Wine Dinner

Thursday, June 29, 2017 at 7pm

Dungeness Crab Ceviche

grilled stone fruit, tomato water, toasted almonds, micro cilantro

**2016 Sokol Blosser Estate Rosé of Pinot Noir | Region: Dundee Hills
Willamette Valley, Oregon USA**



Tasting of Tuscany

white bean-porcini mushroom bruschetta | pinci with wild boar ragu

**2016 Il Poggione Brancato Rosato di Toscana | Region: Toscana IGT
S. Angelo in Colle – Montalcino, Italia**



Monkfish à la Provençale

baby vegetable ratatouille, herbes de provence, saffron rouille

2016 Fleur de Prairie Rosé | Region: Côtes de Provence-France



Ham from Reims

grilled ham, ginger crust, tri color lentils, dijon-champagne beurre rosé

Laurent-Perrier Cuvee Rose Brut

Region: Champagne Rose | Tours-sur-Marne Champagne, France



Tarte Tropézienne

brioche crust, rose sugar, citrus-lavender honey

**2016 Mathilde Chapoutier Grand Ferrage Rosé
Region: Côtes de Provence-France**