



ROSÉ NIGHT

An Evening of Fine Food & Rosé Pairings

WEDNESDAY, AUGUST 20TH, 2025

Full Experience (Menu + Wine Pairing) – \$100
Menu Only – \$75

MISE EN BOUCHE

Chilled Melon Soup

with Thyme and Prosciutto Crisp

 Maison Riche, Dry Rosé, Bordeaux

APPETIZER

Burrata Salad

with Cherry Tomatoes Confit, Arugula, and Pistachio Pesto

 Famille Perrin, Côtes du Rhône, Rhône Blend

ENTRÉE

Pistachio-Crusted Halibut

with Israeli Couscous and Summer Vegetables

 Château Peyrassol, Les Commandeurs, Provence 2024

DESSERT

Chocolate Mousse

with Raspberry Coulis and Raspberry Whipped Cream

 Canard-Duchêne Rosé Brut Champagne