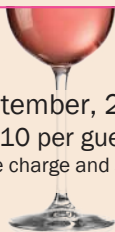




Rosé & Roses
WINE DINNER



September, 2021

110 per guest

tax, service charge and sst included

AMUSE BOUCHE

Risotto Ball

Goat Cheese, Bacon, Chive, Roasted Onion and Basil Pesto

Paired with: Le Contesse Prosecco Rosé

SALAD

Grilled Peach Salad

Baby Greens, Brown Sugar Pickled Onion,
Candied Almonds, Honey Vinaigrette

Paired with: La Crema Rosé

MAIN COURSE

choose one

Pork Tenderloin

Lightly Smoked Thai Chimichurri, Grilled Plank Vegetables, Polenta

or

Pan Seared Curried Salmon

Pea Rice, Vegetable Succotash

Course paired with: Bibi Graetz Rosado

DESSERT

Ice Cream Cake Du Jour

Paired with: La Crema Rosé



1010 WASHINGTON
WINE & SPIRITS