



DRY ROSÉ WINE DINNER

May 24, 2025

AMUSE-BOUCHE

Rolled Smoked Salmon
cream cheese and topped with caviar

1ST COURSE

Caesar salad w/chicken, homemade croutons, sliced
parmesan cheese & homemade anchovy-based dressing.
2024 Dr Frank Dry Rosé of Pinot Noir, Finger Lakes

2ND COURSE

Asparagus Quiche/ feta cheese
2022 Pax Mahle, Trousseau Gris, California

3RD COURSE

Stuffed Branzino w/ lobster meat
NV Paul Prieur et Fils Perperuel Rosé, Sancerre, France

DESSERT

Panna Cotta