



ROSÉ WINE DINNER

Saturday, May 30, 2026

AMUSE-BOUCHE

OYSTER WITH PICKLED CUCUMBER & CAVIAR

*briny oyster topped with finely diced
quick-pickled cucumber, dollop of trout caviar,
rosé vinaigrette drizzle & fresh dill*

2025 LIVING ROOTS DRY ROSÉ, FLX

APPETIZER

BIG EYE TUNA CRUDO

*thinly sliced yellowfin tuna with creamy
avocado, yuzu, radish & toasted sesame seeds,
drizzled with extra virgin olive oil*

DEUTZ CHAMPAGNE BRUT ROSE, FRANCE

FISH COURSE

MISO-GLAZED BLACK COD

*silky black cod brushed with white miso &
mirin, broiled until caramelized, served with
quick-pickled daikon and carrots*

2025 MARTIN WOODS ROSE,
WILLAMETTE VALLEY, OREGON

MAIN COURSE

AMERICAN PRIME LAMB RACK

*morel mushroom sauce, sweet pea puree,
glazed baby turnips & crispy fingerling potatoes*

NV PAUL PRIEUR PERPETUEL,
SANCERRE, FRANCE

DESSERT

GOAT CHEESE PANNA COTTA

*mixed berry compote & a drizzle of local
honey, served with a crisp almond tuille*

2025 CHATEAU ROUTAS, PROVENCE, FRANCE