

Rose All Night Dinner

Thursday June 8th, 2023

Amuse

Lobster Summer Roll

cucumber, asparagus, herbs, smoked caviar, avocado gazpacho

N.V. Bruno Danguin Crémant de Bourgogne Rosé, Burgundy, France

First

Tuna & Scallop Tartare

yuzu kosho, white soy, horseradish, chilled tomato bouillon

2021 Domaine de Marquilliani Corse Rosé Gris de Marquilliani, Corsica, France

Second

Soft Shell Crab

calamari, clams, squid ink, garlic scapes, fideuà

2018 Dominio del Aguila Pícaro del Aguila Clarete Viñas Viejas, Ribera del Duero, Spain

Third

Griggstown Poussin

spinach, morels, guanciale, potato & black truffle fondue

2019 De Fermo Cerasuolo d'Abruzzo Superiore Le Cince, Abruzzi, Italy

Cheese

Chevre

local strawberries, hazelnut, pink peppercorn, aged balsamic

2021 Domaine Vacheron Le Rosé, Vin de France, France



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa – Owner