



Rosé Tasting Dinner Menu

WEDNESDAY, JUNE 12, 2019

Reception and Taste Treats

CAMEMBERT-TOASTED CHEESE AND STRAWBERRY CANAPES

Pairing: Banfi Tuscany Centine Rosé

WATERMELON AND FETA SPOONS

Micro Green Garnish

Pairing: A to Z Wineworks Bubbles Rose Wine

From the Beach

GRILLED SCALLOP AND SHRIMP

Nectarine Scented Jasmine Rice

Pairing: Maison Louis Jadot, Rose

Perfect Picnic

HIBISCUS-SPICED DUCK BREAST

Red Cherry Reduction

Pairing: Sonoma-Cutrer Rose of Pinot Noir, Russian River Valley

Sweet Ending

PEACH MOUSSE

Praline Cup

Pairing: Arinzano, Pago de Arinzano Rose Hacienda