
café selmarie
&
heritage wine cellars

present

rosé all day
wine dinner

monday, june 25, 2018 ~ 6:30pm

MENU

amuse-bouche & welcome wine

PEACH AND THYME TARTE TATIN, TEMPESTA CULATELLO,
BRIE, LOCAL HONEY
Faisão Vinho Verde DOC, (2016), Portugal

1st course

SCALLOPS, ROASTED MUSHROOM AND FORBIDDEN BLACK RISOTTO,
BABY BOK CHOY, SALMON ROE
Chateau Miraval Rosé, (2017), Provence, France

2nd course

YELLOWFIN TUNA AND SLOW ROASTED PORK BELLY,
SPICED CARROT PURÉE, WILTED CHARD, SOUR CHERRY AGRODOLCE
Tinto Rey Estate Bottled Dunnigan Hills Rosé, (2017), California

d e s s e r t

ROSÉ FLOATS - VANILLA BEAN ICE CREAM, BERRY SHRUB, SPARKLING ROSÉ
NV Cleto Chiarli Brut Rosé, Romagna, Italy

\$70 per person (includes tax & gratuity)

SPECIAL THANKS TO GORDON COY OF HERITAGE WINE CELLARS

NO SUBSTITUTIONS PLEASE. MENU SUBJECT TO CHANGE.

executive chef ~ ricky sakoda