

“Drinking good wine with good food in good company is one of life’s most civilized pleasures.” - Michael Broadbent

A World of Rosés Wine Dinner

Thursday, June 15th | 6:30pm | \$105 Per Person ++
Six Courses + Five Wines

L'APERO

Espelette & Duck Fat Popcorn

Pinot Noir | Pinot Neunier | Pinot Blanc | Chardonnay | Chasselas Doré
The Eyrie Vineyards | Ultra Brut "Spark" | McMinnville, Willamette Valley OR NV

PREMIER

Cantelope Melon & Duck Proscuitto GF
Arugula | Extra Virgin Olive Oil | Black Pepper

Grenach | Cinsault - Domaine Montrose | Pays D'Oc | Languedoc | FR 2021

DEUXIÈME

Goat Cheese & Cherry Tomato Clafoutis
Fresh Tomato Sauce

Chinon - Domaine de Pallus | "Messages" Chinon Rosé | Loire Valley | FR 2021 Biodynamic

TROISIÈME

Grilled Daurade GF
Sauce Verte | Cucumbers

Mourvèdre - Liquid Farm | Rosé of Mourvèdre | Santa Barbara | CA 2022

QUATRIÈME

Roasted Pork Belly with Rosemary GF
Tuscan Cannelini Beans | Sauteed Greens
Nero d'Avola - Purato | Terre Sicilliane | IT 2021 Organic

CINQUIÈME

Chef Michelle's Sweet Selections



In Collaboration with the Following
Thomas Bjornsen - Roanoke Valley Wine Company



Items marked are Items that are Gluten Free or can be modified to be Gluten Free.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$105 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner