

A R T I C H O K E C A F E

2 0 1 6 V I N T A G E S U M M E R R O S É W I N E D I N N E R

M E N U B Y C H E F D A V I D G A S P A R D E A L B A  
W I N E S E L E C T I O N B Y R A N D Y K O L E S K Y

*Saturday, July 29, 2017*

*reception*

**DUCK RILLETTE WITH CHERRY MOSTARDA**

ROSÉ COCKTAIL FEATURING

*Conde Villar Rosé – Vinho Verde, Portugal*

*first*

**PINK MOON OYSTER ON THE HALF SHELL**

GRANADE MIGNONETTE

*Tournon Mathilda Rosé – Victoria, Australia*

*second*

**ALBACORE CRUDO**

PICKLED BEET, CHERRY TOMATO, AVOCADO MOUSSE, SHISO LEAF

*Figuière 'Magali' Rosé – Cotes de Provence, France*

*third*

**SALT COD CROQUETTE**

WATERCRESS, FENNEL, PRESERVED MEYER LEMON VINAIGRETTE

*Figuière 'Première' Rosé – Cotes de Provence, France*

*fourth*

**GRILLED PORK ROULADE**

PEACH, CHANTERELLE, SAGE, CARROT PUREE, MAPLE PORK DEMI GLACE

*Loimer Rosé – Kamptal, Austria*

*fifth*

**FROMAGE**

FRUIT COMPOTE, FRESH BERRY

*Szigeti Rosé Sekt Brut – Neusiedlersee, Austria*