



TASTING ON THE TERRACE
FEATURING
ROSÉ

Flight with pairing \$30 per guest
Wine only \$18 per guest
5 PM – 7 PM

JCB Rosé by Jean Charles Baisset (Sparkling) – Burgundy NV

A seductively light and refreshing rosé. Vibrant aromas of raspberry and red currant evolve into aromatic jammy notes.
This wine is tender in the mouth with crisp flavors.

Beemster Goat Gouda Cheese



Brander Rosé 2017 – Los Olivos

Beautifully melding elegance and grace with style, our 2017 is a mouthwatering blend of merlot and cabernet Sauvignon.
The gorgeous salmon hue hints as the remarkable refreshing and balanced wine that pairs with a variety of foods.

Prosciutto and Summer Melon



Baileyana Rosé of Pinot Noir 2017 – Edna Valley

Baileyana Rose of Pinot Noir was harvested at two levels of ripeness to preserve freshness and its elegant fruit flavor.
This wine is light pink, almost salmon in color, with fruit flavors bursting from the glass, including watermelon, strawberry,
peach and melon with hints of rose petal and red raspberry.

The bright acidity creates a delightful freshness that makes this an ideal wine for the warmer months.

Cumin – lemon Marinated Olives



Isabel Rosé of Cabernet Sauvignon by Mondavi 2017 - Napa

Light pink and salmon-colored, we made our wine with Provence in mind. Fresh, aromatic and enticing aromas of strawberry,
cranberry and ripe pear fill the glass. Lightweight in the mouth with waves of flavor roll across the palate.

A nice touch of acidity on palate give the wine a long, crisp finish.

Harissa Spiced Eggplant

A La Carte Wine:

Full glass **\$14** / Half a glass **\$8**
Food Items **\$5** each

Additional food items:

Assorted Mixed Nuts **\$5**

Charcuterie and Cheese **\$15**

Beemster Goat Gouda Cheese, rogue creamery caveman blue
house chicken liver pate, crostini, pickled vegetable relish

*Items and prices are subject to
change depending on availability

*Due to the nature of this menu
there will be no substitutions