

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.

Balsamic watermelon and feta

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Curran Rose 2018 – Santa Barbara

Pale blush in color, this dry Rosé is refreshingly clean with notes of strawberry, white raspberries and hints of gardenia and mint. This wine has beautiful structure with firm, yet velvety, tannins and a crisp, lingering finish.

For summer this is a "stand alone wine".

Mosaic of summer vegetables

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Vina Robles Rosé 2018 – Paso Robles

Our 2018 Rosé is inspired by the refreshing, dry rosés of southern France. With its sunsoaked slopes and coastal ambiance,
Paso Robles boasts an ideal terroir for echoing the flavor and spirit of these popular Mediterranean wines.

Select blocks of Syrah, Grenache and Viognier from our estate Huerhuero Vineyard. Upon racking, all three lots were inoculated with a selected yeast strain to express fresh, aromatic fruit aromas and enhance complexity, Red cherry and pomegranate - rose petals - lively finish.

House made ricotta

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Baileyana Rosé of Pinot Noir 2018 – 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.

Cured salmon and crème fraische

A La Carte Wine:

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

Additional food items:
Assorted Mixed Nuts \$5
Tapas Board \$18
lection of cheese, local cured mean

Chef's selection of cheese, local cured meat summer fruits, mixed nuts, crostini

*Items and prices are subject to change depending on availability

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