



CHEF PAUL JENSEN | SOMMSCHOOL

LIGHT BITES

APPLE + CELERIAC SALAD

Butter poached shrimp

OLIVE OIL BASTED RABBIT MEDALLION

Whipped Peruvian potatoes

PROSCIUTTO + ASPARAGUS

BRESAOLA + CANTALOUPE

BACON + DATES

ROSÉ WINES

ROSÉ OF GRENACHE SELECT SERIES, SINEGAL ESTATE, SONOMA VALLEY, CA

CHATEAU ROMASSAN ROSÉ, DOMAINES OTT, BANDOL, FR

IL ROSE DI CASANOVA, LA SPINETTA, TUSCANY, IT

ARTIST SERIES ROSÉ, ADELSHEIM, WILLAMETTE VALLEY, OR

ROSÉ OF CABERNET, REYNOLDS FAMILY WINERY, NAPA VALLEY, CA

Please note no substitutions may be made to this menu.