

Chef's Tasting Menu

ROSENDALES

1st Course

Roasted Tomato Soup with Warm Goat Cheese
Basil oil and Crispy Eggplant Croutons
2006 Nikolaihof Grüner Veltliner "Hefeabzug"
Wachau, Austria

2nd Course

Pepper Crusted Skirt Steak
Potato Duo, Crispy Stick, and Sweet Potato Puree
Chocolate Salt and Natural Jus
2004 Peter Howland Shiraz "Pine Lodge Vineyard"
Mt. Barker, Australia

3rd Course

Lemon Curd with Ginger Ice Cream
Crushed Berries, and Toasted Meringue
2005 Herbert Messmer Burweiller Altenfrost Reislaner Auslese
Pfalz, Germany

Executive Chef

Richard Rosendale

Chef de Cuisine
Bryan Skelding

General Manager

Raymond Ramos

Sommelier

Chris Dillman

* For wine pairings, each course is accompanied by a 2-3 ounce portion of wine *

* For information concerning the wines offered, please consult your server or the Sommelier *