

ROSÉ WEEK SPECIALS

FEATURED PLATES:

DRESSED OYSTER,* rosé mignonette, chili oil, trout roe, chive / 4

HEIRLOOM TOMATOS, urfa crème fraîche, thai basil, ricotta salata, olive oil, rosé vin., potato crunch / 13

LOBSTER TOAST,* grilled sourdough, rouille, chilled spiny lobster, dill, radish / 19

FEATURED WINES:

3oz/6oz/bottle

MAPRECO VINHO VERDE ROSÉ *minho, portugal* 4 / 8 / 32
albariño & loureiro
strawberry pop rocks & tart cherry juice

POGGIO ANIMA 'RAPHAEL' ROSADO *sicily, italy* 5 / 10 / 40
zibbibo & syrah
dense and juicy red berries with firm acidity & mediterranean herbs

BODEGAS LATÚE ROSADO *la mancha, spain* 5 / 10 / 40
tempranillo
crushed and saturated fleshy red fruit, peach, & hibiscus

GRAPE ABDUCTION ROSÉ *štajerska, slovenia* 6 / 12 / 60 (liter)
žametna crnina & pinot blanc
summer days of berry picking & spring violets

GRAHAM BECK ROSÉ BRUT *western cape, south africa* 7 / 14 / 56
pinot noir & chardonnay
berries and cream, white cake, & oyster shells

CHATEAU DE SEGRIES ROSÉ *tavel, france* 7 / 14 / 56
grenache, cinsault, clairette, & syrah
ripe cherry tones, strawberry-rhubarb pie, & green tea

CICADA'S SONG ROSÉ *pays du var, france* 8 / 16 / 64
tibouren, rolle, & cinsault
melon, sweet white flowers, & provençal sea air minerality