

# ROSÉ WEEK SPECIALS

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## FEATURED PLATES:

**DRESSED OYSTER**,\* ramp mignonette / 4 ea

**BAKED ST MARK'S CHEESE**, blueberry compote, sourdough / 15

**YELLOWTAIL CRUDO**,\* orange, cilantro, jalapeño,  
olive oil, sea salt / 16

## FEATURED WINES:

3oz/6oz/bottle

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

**POGGIO ANIMA 'RAPHAEL' ROSADO** *sicily, italy* 4.5 / 9 / 36  
zibbibo & syrah  
*dense and juicy red berries with firm acidity & mediterranean herbs*

**BODEGAS LATÚE ROSADO** *la mancha, spain* 4.5 / 9 / 36  
tempranillo  
*crushed and saturated fleshy red fruit, peach, & hibiscus*

**GRAHAM BECK ROSÉ BRUT** *western cape, south africa* 5.5 / 11 / 55  
pinot noir & chardonnay  
*berries and cream, white cake, & oyster shells*

**GONC 'CUVÉE ANNA' ROSÉ** *Štajerska, slovenia* 6 / 12 / 48  
Žametna crnina, pinot noir, pinot grigio, & blaifränkisch  
*peach orchards & summer days of berry picking*

**PINIA ROSÉ** *corsica, france* 6.5 / 13 / 52  
sciacarello & grenache  
*citrus, white fruits, and days on the beach*

**CICADA'S SONG ROSÉ** *pays du var, france* 7 / 14 / 56  
tibouren, rolle, & cinsault  
*melon, sweet white flowers, & provençal sea air minerality*

**CHATEAU DE SEGRIES ROSÉ** *tavel, france* 8.25 / 16.5 / 66  
grenache, cinsault, clairette, & syrah  
*ripe cherry tones, strawberry-rhubarb pie, & green tea*