

DINNER WITH A CURATOR

"INSIDE THE MAKING OF ROSIE!"

TUESDAY, MARCH 18, 2025

FIRST

WE CAN DEW IT! MELON SALAD

MIXED GREENS, HONEYDEW MELON BALLS,
BLUEBERRIES, BRIE, SHAVED ALMONDS,
STRAWBERRY VINAIGRETTE, BALSAMIC SYRUP

**PAIRING: BLACKBERRY MIMOSA (CHAMPAGNE,
BLACKBERRY, ROSEMARY SIMPLE SYRUP)**

SECOND

ROSIE'S ROULADE

PISTACHIO, CRANBERRY, AND GOAT CHEESE-STUFFED
CHICKEN ROULADE, LEMON-BASIL CREAM, YUKON
GOLD POTATO PUREE, SAUTEED BROCCOLINI

PAIRING: JOSH CELLARS CHARDONNAY, CALIFORNIA

OR

WENDY'S WAHOO

BLACKENED WAHOO, YUKON GOLD POTATO PUREE,
PECAN WILTED SPINACH, SAGE BROWN BUTTER

PAIRING: JOSH CELLARS ROSÉ, CALIFORNIA

THIRD

TORCHED CRÈME

VANILLA CRÈME BRÛLÉE, HAND-TORCHED RAW SUGAR

**PAIRING: OLD FASHIONED (BOURBON, SIMPLE
SYRUP, BITTERS, MUDDLED CHERRY, ORANGE)**

**NONALCOHOLIC OPTION FOR ALL COURSES:
SPARKLING RASPBERRY, HONEYDEW MELON**