

*The Rosemary*

**WICKED WINES DINNER**  
**WEDNESDAY, OCTOBER 23 & THURSDAY,**  
**OCTOBER 24, 2019 | 5:30 PM**

**MENU**

**FIRST COURSE**

*Paired with Phantom 2017 Chardonnay - Clarksburg, California*

**SPOOKY SALMON TERRINE**

Layers of Smoked Salmon, Whipped Cream Cheese, Green Onions & Purple Caviar on a Potato Pancake.

**BRANDIED INNARDS PURÉE**

Goose Livers, Chicken Livers, Applewood Bacon & Caramelized Onions Sautéed in Courvoisier & Butter with Slivered Scallion Crème Fraîche & Chambord Melba Sauce.

**CREEPY CRUSTACEAN TEMPURA**

Lobster & Crab Maki Roll Tempura Battered then Flash Fried.

**SECOND COURSE**

*Paired with The Walking Dead 2016 Sauvignon Blanc - California*

**SORRY, CHARLIE!**

Tuna Tartare made with Arugula, Sweet Red Peppers & Balsamic Caviar.

**THIRD COURSE**

*Paired with Phantom 2015 Red Blend - California*

**BLACK WIDOW PASTA**

Squid Ink Linguine with Alta Cocina Heirloom Plum Tomato Arrabbiata Sauce, topped with Dredged, Bronzed Soft-Shell Crab.

**FOURTH COURSE**

*Paired with Frias Family 'Lady of the Dead' 2016 Red Blend - Napa Valley, California*

**THE BONES OF THE INNOCENT**

Slow-Braised Lamb Shank with a Black Fig & Black Rum Sauce, served with Sweet & Purple Potatoes Dauphinoise.

**DESSERT**

*Paired with The Walking Dead 2015 Cabernet Sauvignon - California*

**ABANDON HOPE ALL YE WHO ENTER**

Creamy Dark Chocolate Ganache, Dark Black Fruit, Port Drizzle & Crispy Rice Noodle Web.

*Menu Crafted By Scott Klein, Catering Chef*