

ELEVEN 49

An Evening of ROSÉ

May 2, 2017

-Reception-

Simonnet-Febvre | Cremant de Bourgogne Brut Rosé

Course 1

Lobster Tail Rillite Grilled Cheese

St. Andre Triple Crema, Iberico Ham, Seared Ciabatta

Gérard Bertrand | Gris Blanc Rosé

Course 2

Chicken Ballotine

Sage, Sweet Chicken Sausage, Grapefruit Marmalade, Pan Jus

Wölffer Estate | "Summer in a Bottle" Rosé

Course 3

Sorbet Intermezzo

Course 4

Surf & Turf

Seared Scallop, Cover Steak,

Rose Water Sweet & Sour, Avocado Whipped Potatoes

Gérard Bertrand | "Cote des Roses" Rosé

Course 5

Smoked Goat Cheese Flan

Dark Chocolate Roasted Hazelnut Peach Lollipop

D'Morenzon | DMZ Cabernet Rosé

Executive Chef- Jay Bourassa