



DINNER WITH MARGO A CELEBRATION OF ROSÉ

ANTIPASTI

Tuna crudo, yuzu and avocado emulsion

Paired with 2020 Lush Sparkling Rosé

PRIMI

Spring vegetable, black olive crostata, tomato coulis

Paired with 2021 Margo Rosé

PASTA

Handmade pasta, poached lobster, fresh peas

Paired with 2022 Stone Eagle Rosé

SECONDI

Grilled sliced ribeye, Margo Rosé jus,
charred ramps, artichoke whipped potatoes

Paired with 2023 Stone Eagle Rosé

DOLCE

Italian strawberry coconut tres leches

Paired with Winemaker's Rosé Icewine blend

**Ingredients subject to change*