



CHEF PAUL JENSEN | SOMMSCHOOL

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## LIGHT BITES

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APPLE + CELERIAC SALAD

Butter poached shrimp

OLIVE OIL BASTED RABBIT MEDALLION

Whipped Peruvian potatoes

PROSCIUTTO + ASPARAGUS

BRESAOLA + CANTALOUPE

BACON + DATES

## ROSÉ WINES

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DOMAINES OTT, CHATEAU ROMASSAN, AOC BANDOL

LL LA SPINETTA ROSE'DI CASANOVA, TOSCANA IGT

ADELSHEIM ROSÉ OF WILLAMETTE VALLEY

REYNOLDS FAMILY WINERY, NAPA VALLEY

SINEGAL SELECT SERIES, SINEGAL ESTATE

Please note no substitutions may be made to this menu.