



L'ATELIER
presents a
A Rosé Wine Dinner

Grilled Asparagus with Wild Boar Bacon Jus, Fried Egg, Shaved Parmesan
2010 Château Grande Cassagne, Costières de Nîmes

Moules Provençal with Heirloom Tomato Coulis & Herbs de Provence
2010 Domaine St. Eugenie Rosé, Corbières

Roasted Rack of Lamb with Truffled Pommes Anna, Braised Shallot & Rosemary Demi Glace
2008 Domaine Sainte Eugénie "La Reserve", Corbières

Cayenne Chocolate Dipped Strawberries & Banana Sorbet
NV Pascal Doquet Brut Rosé Premier Cru, Champagne

Wednesday 27 July 2011

Reception 6:30pm - Dinner 7:00pm

\$59+tax and gratuity

Reservations: 303.442.7233