

S Á T I S

BISTRO

M M X

ROSÉ WINE DINNER

THURSDAY, JUNE 21ST AT 7:30PM

FIRST COURSE

**DRUSIAN - PINOT NOIR
VENETO, ITALY**

*caramelized honey dew melon
crispy hot coppa, pickled bee pollen*

SECOND COURSE

**PANNONHALMA - PINOT NOIR BLEND
PANNONHALMA, HUNGARY**

*beet glazed quail
scallion and maitake mushroom spoon bread*

THIRD COURSE

**ESCUDO REAL - ESPADEIRO
MINHO, PORTGUAL**

*charred pork belly
smoked cannellini beans, tomato marmalade*

FOURTH COURSE

**CHATEAU MINUTY - GRENACHE BLEND
PROVENCE, FRANCE**

*annato seed dusted grilled octopus
roasted corn salad, feta, mint, corn emulsion*

Menu created by Chef de Cuisine, Keyon Coleman