

# ROSEWOOD

WASHINGTON, D.C.

## PERFECT PAIRINGS AT THE GRILL ROOM



## WINE DINNER SERIES

After a great success with our "Perfect Pairings" series of wine dinners, The Grill Room is pleased to host one more event. On Tuesday May 22nd at 7.30pm, we will pair wines from J.K. Carriere Estate Vineyard with seasonal and locally inspired dishes from the hotel's lively neighborhood restaurant, The Grill Room, bringing together the best of food and drink in one of the city's most sophisticated settings.

Price per person USD154, tax and gratuity not included.

For reservations, please contact +1 202 617 2424 or email<RW\_DC\_seal\_2X1.png>  
[washingtondc.thegrillroom@rosewoodhotels.com](mailto:washingtondc.thegrillroom@rosewoodhotels.com)

## MENU

### Cadillac Oyster

*rose hip gelee, pickled ramp, strawberry*

2017 Glass, White Pinot Noir

### Louisiana Crawfish Gratin

*maine sea urchin, sundried tomato, fennel*

2013 Lucidite, Chardonnay

### Marcho Farms Veal Sweetbreads

*cherries, black garlic, smokey shallot, morel mushroom*

2014 Vespidae, Pinot Noir

### Margaret Duck Breast

*white asparagus, fava bean, wild garlic, gooseberry*

2014 St Dolores Estate, Single Vineyard Pinot Noir

### Firefly Farms Creamery Goat Cheesecake

*caramelized honey, harries berries*