

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

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