

# PIERPONT'S

## Rosé Wine Dinner

THURSDAY, AUGUST 23RD • 6:30PM

\$ 125.<sup>00</sup> PER PERSON ALL INCLUSIVE

**A M U S E** MAMBRILLO JERKY, WILD BASIL

*BOUVET, "EXCELLENCE", BRUT ROSÉ, CABERNET FRANC,  
LOIRE VALLEY, FRANCE*

**F I R S T** SEARED AHI TUNA SZECHUAN PEPPER, SHORT CUT-  
**C O U R S E** LONG BEANS, HEIRLOOM TOMATO CONFIT, CRÈME ROUGE

*LOUIS JADOT, ROSÉ DE COTEAUX DE BOURGUIGNONS,  
GAMAY, BEAUJOLAIS/BURGUNDY, FRANCE*

**S E C O N D** BLUE CRAB ORECCHIETTE, BROCCOLINI, CHILI-CHERRY  
**C O U R S E** DUST, PINE NUT BROWN BUTTER

*MAI, "ROSÉ DEI MASI", ROSATO DELLA VENEZIE, IGT*

**T H I R D** HONEYSUCKLE GAME HEN ROASTED SUNCHOKES,  
**C O U R S E** PINK LADY APPLE, POMELO

*CHÂTEAU DE LA NERTHE, "LES CASSAGNES",  
ROSÉ DE CÔTES DU RHÔNE*

**F O U R T H** SEARED HANGER STEAK BLUEBERRY DRY RUB, GREEN  
**C O U R S E** PEPPER COULIS, BLUE CHEESE-POTATO CRUMBLE

*CHÂTEAU DE AQUÉRIA, TAVEL, RHÔNE*

**F I F T H** TRIO OF FLAVORS PEACH-CHARTREUSE JACONDE,  
**C O U R S E** STRAWBERRY-HIBISCUS PAVLOVA, PASSION FRUIT MOUSSE

*CAPOSALDO, SPARKLING ROSÉ DE CORVINA,  
NORTH EAST ITALY*

Menu valid 8/23/18. Cannot be combined with any other coupons, offers, discounts, promotions, banquets or catering menus. KCO points may not be redeemed on this menu. Must be 21 or older. Tax not included. \*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. gf GLUTEN FREE

PPWINEDINNER082018

\*\*MENU SUBJECT TO CHANGE, MUST BE 21+, PLEASE DRINK RESPONSIBLY\*\*



PIERPONT'S  
AT UNION STATION