

ANNIVERSARY DINNER

— 2026 —

CHEF'S WELCOME

Petite Tostada

spiced potato · avocado · pickled shallot · tamarind

Tuna Nigiri

ponzu · chive

Roth's Signature Herb Bread

cultured butter

*Wine Pairing: NV Amalia Vineyard Alliance
Espumante Rosé, Portugal*

I. Beet Salad

chèvre · citrus

*2025 Château de Cibonne "Tentations" Rosé
Côtes de Provence, France*

II. Diver Scallop

saffron risotto · parmesan

*2023 Domaine Michel Brégeon Muscadet Sèvre-et-Maine sur Lie
Loire Valley, France*

III. Oxtail Pasta

housemade pasta · braised oxtail

2023 Dominio de Pingus "PSI" · Ribera del Duero, Spain

IV. Sea Bass

cauliflower · curry leaf emulsion

*2022 The Storm Cellar "Box Bar Vineyard" Dry Riesling
Hotchkiss, Colorado*

V. Lamb Rack

peas · charred onion · lamb jus

2019 Casanuova delle Cerbaie Rosso di Montalcino · Tuscany, Italy

VI. Filet Mignon

pommes purée · glazed baby carrots · demi-glace

*2020 Château Cantemerle "Les Allées de Cantemerle"
Haut-Médoc, Bordeaux*

VII. Apple

vanilla mousse · apple compote · crumble

2025 Kracher Auslese Cuvée · Burgenland, Austria

ANNIVERSARY CAKE CUTTING

