

## *Rose's Café Prix Fixe*

July 26<sup>th</sup>– July 29<sup>th</sup>, 2010

*\$35 per person for food, plus sales tax & gratuity*

*50% off Suggested Wine Pairings*

### **1<sup>st</sup> Course**

**Vegetable Terrine with Peppers, Summer Squash, Eggplant  
and Spinach**

*Mark's Suggested Wine Pairing:*

*Sauvignon Blanc 'Pomelo', Mason Cellars, Napa 2008*

### **2<sup>nd</sup> Course**

**Eggplant Parmesan with Mozzarella & Tomato**

*Mark's Suggested Wine Pairing:*

*Sangiovese Blend "Mongrana", Querciabella, Italy, 2007*

### **3<sup>rd</sup> Course**

**A dessert of your choice from our nightly menu.**

*Tony's suggested wine pairing noted on the Dessert menu.*

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