

FALL
**CHEF'S
PAIRING**
DINNER

~ \$45 ~

Experience the best of the season with four courses of fall-inspired gourmet bites under glowing lights, perfectly paired with world renowned wines and classic cocktails.

First Course

**GOAT CHEESE STUFFED
PEPPADEW PEPPERS & STUFFED MUSHROOMS**

mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette | peppadew peppers stuffed with goat cheese, toasted breadcrumbs, balsamic glaze

ITALIAN SIDECAR

Second Course

(CHOOSE ONE)

**ROSA'S SIGNATURE CAESAR SALAD
WITH GARLIC CROUTONS**

romaine, romano, creamy caesar dressing, garlic croutons

LOBSTER BISQUE

smooth, rich, creamy lobster + shrimp bisque

CHATEAU STE. MICHELLE RIESLING

Third Course

(CHOOSE ONE)

SPAGHETTI CARBONARA WITH CRISPY PROSCIUTTO

bronze-cut pasta, crispy prosciutto, roasted tomatoes, asparagus, rich, creamy carbonara sauce

SAN MARINO GRILLED CHICKEN

grilled chicken breast, mustard cream sauce, calabrian honey pepper glazed shrimp spiedini, spinach, sun-dried tomato + fresh trofie pasta

14 HANDS MERLOT

Fourth Course

(CHOOSE ONE)

TRADITIONAL CANNOLI

crispy pastry shell, rich ricotta filling with cinnamon + chocolate chips

ESPRESSO CANNOLI

crispy pastry shell, rich ricotta filling with espresso powder

ESPRESSO MARTINI