

New American 701 S. Main St. 574.347.4560 roselilysouthbend.com





PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING RESERVATIONS.



DON'T FORGET TO VOTE IN OUR COCKTAIL CONTEST!

Every vote gets one chance at winning a \$100 gift card to a DTSB restaurant of your choice! Winners will be announced via social media February 9.



5 COURSE CHEF'S TASTING MENU - \$55/PERSON

ADD A WINE PAIRING FOR \$35/PERSON

This five-course tasting experience will showcase seasonally-inspired selections and may include more unique proteins such as foie gras, monkfish and wild boar. For this hyper-seasonal menu, be sure to communicate any allergies or dietary restrictions prior to your visit as we will have a rotating menu from night to night. *Please note that all guests at the table must participate in the chef's tasting*.

WHAT IS A TASTING MENU?

A tasting menu, or degustation menu, consists of several smaller-sized dishes that are served to guests as a single meal. They were inspired by the French term *degustation*, which is defined as the careful tasting of various foods with a focus on the senses and culinary art.

Roselily currently offers an eight-course chef's tasting on our everyday menu and we want to give an opportunity to anyone who hasn't experienced a chef's tasting to do so in a more affordable way. Chef's tastings are great if you consider yourself to have an adventurous palate and a desire to experience new flavors.

DRINK SPECIALS

BEER

\$5

Vallejo American IPA

Half Acre Beer Company, Illinois

Upland Wheat Ale

Upland Brewing Company, Indiana

WINE

\$7/GLASS, \$28/BOTTLE

SPARKLING

2021 Avinyó, Pettilant Blanc, Penedes, Spain

WHITE

2021 Columna, Albariño, Rias Baixas, Spain

2020 Maison Noir, Knock on Wood, Chardonnay, Willamette Valley, Oregon

RED

2020 Jean-Marc LaFont, Gamay, Cote du Py, Morgon, Beaujolais

2020 Revelry Vintners, Cabernet Sauvignon, Columbia Valley, Washington

