

LOS ANGELES CONFIDENTIAL

July 11th, 2013

Bagatelle LA Launches Rosé Wednesdays

A new program of flat and sparkling rosé pairings from chef Robert Liberato.



Rosé Wednesdays will take over Bagatelle LA with a selection of flat and sparkling options.

Your requisite summer glass of rosé is about to get even more refreshing. Starting next Wednesday (July 17), the West Hollywood branch of the popular international dining experience that is [Bagatelle](#) will host Rosé Wednesdays (6-11 p.m.). Curated by chef Robert Liberato, this program will spotlight an elite sampling of flat and sparkling rosés, paired with a new selection of unique seafood delicacies.

Rosés offered by the glass and bottle range from a 2012 Chateau D'esclans Whispering Angel Rosé to a 2012 Soliste "Soleil Rouge" Rosé de Pinot Noir. You can also opt for the rotating recommended flight to taste a few different varieties.

Dishes designed to accompany the selected rosés include an assortment of charcuterie, a pan-seared arctic char with heirloom peppers, steamed Alaskan king crab legs, and a fruits de mer plate of lobster, oysters, and shrimp.

With locations in St. Tropez, St. Barths, Sao Paulo, Miami, Vegas, and New York, Bagatelle brought its signature French-Mediterranean fare, renowned weekend brunch parties, and Parisian-themed décor to LA in October 2011. For reservations, call 310-659-3900 or e-mail lareservations@togrp.com. *755 N. La Cienega Blvd., West Hollywood*