

FERRARI-CARANO
Vineyards and Winery

Tuesday January 25th and Wednesday January 26th

79.95 per person plus tax & gratuity

6 pm reception

First Course

Fume Blanc

**SCALLOP, SHRIMP &
FISH CEVICHE**

avocado, grapefruit and chile

Second course

Chardonnay

SOUPE DE POISSON

branzino, Rhode Island mussels and saffron

Third Course

Tre Terre Chardonnay

**HOMEMADE LOBSTER
RAVIOLI**

black truffle butter and mascarpone

Fourth Course

Alexander Valley Cabernet Sauvignon

BRAISED BEEF

SHORT RIB

tarragon spaetzle, Dijon mustard and red cabbage

Fifth course

Prevail West Face Cabernet / Syrah Blend

**GRILLED ELK
TENDERLOIN**

black pepper, pomegranate, roasted acorn squash

Dessert

To Be Determined