

Ram's Gate Winery

4.11.19 | THURSDAY | 6:30 PM

5-Course Menu

\$125 per person++

Hors D'oeuvres

AHI TUNA CRUDO
CITRUS, MOONFLOWER SPROUT, SQUID INK CORAL TUILE

CAVIAR POTATO CHIP
CRÈME FRAICHE, AMERICAN CAVIAR, SWEET PEA SPROUT

Dinner Menu

TARTINA CON POLPA DI GRANCHIO
JUMBO LUMP CRAB, CALABRIAN PEPPER, FLAKY PASTRY, CRUSHED CORN SAUCE

CAPELANTE
DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, RADISH, SEAFOOD BRODO

SPAGHETTI AL TARTUFO NERO
CACIO PEPE, ITALIAN BLACK TRUFFLE SHAVED TABLESIDE

BRASATO DI MANZO
AMARONE BRAISED SNAKE RIVER FARMS WAGYU SHORT RIB,
ROOT VEGETABLE, SWISS CHARD, MALTED ONION

DELIZIA AL LIMONE
LIMONCELLO MERINGUE TORTA, GINGER PRESERVED, WHITE CHOCOLATE

