



Four-Course Wine Dinner Menu

FIRST COURSE

Octopus carpaccio, Fresno chiles,
prickly pear puree

Paired with: Viognier or Rousanne

SECOND COURSE

Crab and lemon ricotta stuffed
ravioli, chive and peppercorn
Buerre Blanc, crispy prosciutto

Paired with: Chardonnay

THIRD COURSE

Texas Braised rabbit, pan seared
herb gnocci, crispy pancetta,
served in rabbit au jus

Paired with: Petit Syrah

FOURTH COURSE

Blackberry goat cheese
cheesecake topped with Marcona
almond nougat , spicy honey
and lemon zest

Paired with: Becker Port