

## Wine Dinner, Thursday, Apríl 2, 2020 @ 6:30 pm

## PASSED HORS D'OEUVRES

Tomato Bruschetta Ahí Tuna Poke

FIRST COURSE

Veal Osso Buco Ravíolí

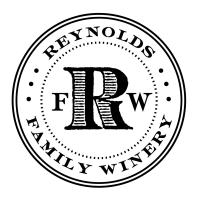
**SECOND COURSE** Chef's Seasonal Salad

THIRD COURSE

6 oz. Petite Filet with Cognac Sauce\* Served with Fire Roassted Corn and Chef's Seasonal Side

> **FOURTH COURSE** Mini Cheesecake with Fresh Berries

ALL COURSES EXPERTLY PAIRED WITH THE FABULOUS WINES OF REYNOLDS FAMILY WINERY



\*In lieu of Petite Filet, you may choose Broiled Salmon or Stuffed Chicken Breast. Please mention your choice of entrée in the "notes" section when purchasing tickets.