



New Year's

**AMUSE BOUCHE**

*N/V Ravine Brut*

*First Course*

**TORTELLINI IN BRODO**

Tortellini Bergamasca, chicken and pork broth, Parmigiano-Reggiano, chili oil

*Second Course*

**LASAGNE OF SCALLOP**

East coast Scallop, fresh egg yolk pasta, beurre Nantais, chives

*Third Course*

**BEVERLY CREEK BEEF TENDERLOIN**

Beverly Creek Farms beef tenderloin, smoked pomme aligoté, king oyster mushroom, Bordelaise sauce

*Fourth Course*

**SPICED PEAR CAKE**

Riesling poached pear, spiced pear cake, vanilla mascarpone, caramel brittle, Ravine Riesling Icewine syrup

4 course - \$149

Add Wine Pairings - \$70

*Executive Chef*

*Chef John Vetere*

**RAVINEVINEYARD**  
ESTATE WINERY



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*N/V Ravine Brut*

### *First Course*

#### **TORTELLINI IN BRODO**

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### *Second Course*

#### **BEVERLY CREEK BEEF TENDERLOIN**

Beverly Creek Farms beef tenderloin, smoked pomme aligoté, king oyster mushroom, Bordelaise sauce

### *Third Course*

#### **SPICED PEAR CAKE**

Riesling poached pear, spiced pear cake, vanilla mascarpone, caramel brittle, Ravine Riesling Icewine syrup

3 course - \$129

Add Wine Pairings - \$55

*Executive Chef*

*Chef John Vetere*

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ESTATE WINERY