

## Proudly Welcomes **B Cellars**

Reception
2013 Blend 23, Napa Valley

Primi
Seared Scallop with a spring vegetali medley
Sauteed in white wine and garlic

2013 Maldonado Chardonnay, Napa Valley

Secondí

Ravioli with wild mushroom and veal osso bucco Served with a porcini mushroom sauce

2012 Blend 24, Napa Valley

<u>Príncipale</u> Filet Mignon al Casino

Served with green beans & fingerling potatoes

2012 Ehrlich Vineyard Cabernet Sauvignon, Oakville

Coffee & Biscotti to finish

Thursday, April 21st at 6:00 \$90.00 per person