



*Proudly Welcomes*  
***Rombauer Vineyards***

*Primi*

***Ahi Tuna Carpaccio***

*Thinly sliced ahi topped with arugula and capers*

***2015 Chardonnay***

*Secondi*

***Osso Bucco Ravioli***

*Housemade ravioli stuffed with veal osso bucco  
and finished with a porcini mushroom sauce*

***2013 Merlot***

*Principale*

***Prosciutto Wrapped Filet Mignon***

*with grilled asparagus and fingerling potatoes*

***2014 Cabernet***

*Dolce*

***Chocolate Lava Cake***

*with a sea salt and caramel gelato*

***2014 Zinfandel***

*Tuesday, September 27 at 6:00*

*\$100.00 per person*