

Lone Mountain Ranch Wagyu Dinner

We invite you to join us for a special night! Thursday, March 5th 2015

1st COURSE

~Bavette Sashimi~

Napa Cabbage Slaw, Basque Red Chili Oil Vinaigrette

J Winery & Vineyards, Brut Rose, Russian River Valley NV

2nd COURSE

~Gnocchi of Braised Top Sirloin~

Pinot Noir Reduction, Shaved Santa Maria Pecorino

Pey Marin, Pinot Noir, "Trois Filles," Marin County 2013

3rd COURSE

~Grilled Center Cut Ribeye~

Jerusalem Sun Choke Puree, Assorted Roasted Root Vegetables

Freemark Abby, Cabernet Sauvignon, Napa Valley 2011

DESSERT COURSE

~Valihoua Chocolate Decadence~

Chantilly Cream, Chocolate Pearls

Smith Woodhouse, Porto, LBV 2001

\$115 per person ~ Tasting Menu \$30 per person ~ Wine Paring

*Please call to speak to our hostess for reservation information and details. Reservations will be entered for 6:30 pm and dinner begin at 7:00 pm. If there are food allergies, or dietary restrictions, please let us know at the time you make the reservation and we will accommodate those guest as needed.