



*Wine Dinner, Thursday, April 2, 2020 @ 6:30 pm*

**PASSED HORS D'OEUVRES**

*Tomato Bruschetta*

*Ahi Tuna Poke*

**FIRST COURSE**

*Veal Osso Buco Ravioli*

**SECOND COURSE**

*Chef's Seasonal Salad*

**THIRD COURSE**

*6 oz. Petite Filet with Cognac Sauce\**

*Served with Fire Roasted 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.*