

Galante Vineyards at C Lazy U Ranch

FRIDAY, NOVEMBER 1ST

Three Course Wine Dinner

Dawn's Dream Winery Rosé | Hors d'oeuvre
Pesto Focaccia

Amuse Bouche | Poached Quail Egg | Brioche Toast | Crispy Prosciutto

Apple Farci | Duck Confit | Mushroom Duxelles | Vacherin Cheese | Black Truffle

Veal Ossobuco Chop | Bone Marrow Risotto | Campari Roast Tomatoes | Gremolata

Ranch Cheeses (Mt. Tam Cheese | Cabrales Blue)

SATURDAY, NOVEMBER 2ND

Four Course Wine Dinner

Jack's Bordeaux Style Whites | Hors d'oeuvre
Milk Buns

Six Minute Egg | Frisée | Crispy Pork Belly | Hollandaise al Lardo

Spaghetti alla Vongole | Nadja | Toasted Pistachio | Basil Essence

Herb Crusted Lamb | Charred Baby Leek | Merguez Potato Puree

Black Forest Cake | Cherries

SUNDAY, NOVEMBER 3RD

Family Style

Jack and Tony's Wines | Hors d'oeuvre
Ranch Sourdough

Amaretto Basted Pear | Arugula | Goat Cheese | Toasted Pistachio | Pear Vinaigrette

Bison Tomahawk | Wood Roasted Bone Marrow | Black Garlic Hot Poker Mustard

Crispy Brussels | Scalloped Potatoes | Wood Roasted Cauliflower

Apple Tart Tatin | Caramel | Ice Cream