

VISTA VERDE RANCH

Formal Dinner

APPETIZERS

FRISÉE AUX CONFIT

Curly endive, house-made duck confit, warm sherry vinaigrette, 64-degree egg, crispy shallots

TORTELLINI

Homemade English pea-fava-mascarpone tortellini with summer truffle sauce and topped with preserved black truffle

ENTREES

OSSO BUCCO ALA MILANESE

Braised veal shanks, saffron risotto, grilled asparagus, and pistachio gremolata

WINE PAIRING

2019 ISOLE E OLENA, SANGIOVESE "CEPPARELLO", TUSCANY, ITALY

\$195

BLUEFIN TUNA

Line caught bluefin tuna, sesame crust, coconut sushi rice, shaved asparagus salad, mango puree, and chili crisps

WINE PAIRING

2021 MANNI NOSSING, KERNER, SÜDTIROL EISACKTALER AOC, ITALY

\$60

LAMB

Basil-crusted local lamb loin, crispy green garlic panisse, sautéed Swiss chard, black olive caramel, and lamb jus

WINE PAIRING

2016 CHAPPELLET, CABERNET SAUVIGNON, ST. HELENA, CA

\$165

DESSERT

DARK CHOCOLATE ROASTED HAZELNUT CAKE

Dark chocolate mousse, salted hazelnut streusel, cherry coulis