



Ramona Ranch Winery and Jeremy's on the Hill Wine Pairing Dinner Friday, May 25 at 6:30

First Course

Two Prosciutto Wrapped Melons with Peach Balsamic Reduction with Arugula
Salad and Viognier Vinaigrette

Ramona Ranch Winery Viognier

Second Course

Roasted Portobello on Quinoa with Wilted Mizuna

Ramona Ranch Winery 2015 ZSM

Third Course

Farmhouse Bison Bolognese Lasagna with Chef's Vegetables

Ramona Ranch Winery Sangiovese

Fourth Course

Petite Filet with Caramelized Onion and Blue Cheese, Topped
with a Maple Sautéed Date

Ramona Ranch Winery Riata

Fifth Course

Lemon Lavender Crème Brule

Café Moto Organic Blue Sky Blend (Regular or Decaffeinated)

Reservations: 760.765.1587

Text: 760.419.6721

www.jeremysonthehill.com

**\$85 Per Person
(plus tax and gratuity)**