



-Proudly Presents-

***A Ramona Ranch Six Course Wine Pairing Event
Friday, February 21st at 6:30pm***

SCALLOP

Cast Iron and Seared Diver Scallop with Orange Blossom Beurre Blanc, Accordion Squash, Pomegranate Jewels and Borrego Springs Gremolata

Ramona Ranch Burlesque



FROM THE GARDEN

Artichoke Heart with Brûléed Chèvre Goat Cheese, Butternut Puree, White Balsamic Pearls and Crispy Prosciutto Lardons

Ramona Ranch Orange Muscat



DUCK AND BLACK ANGUS

Overnight Slow Braised Duck Confit and Red Wine Braised Short Rib Ravioli with Brown Butter Sage and Cremini Mushroom Essence

Ramona Ranch Aglianico



RACK OF LAMB

Pan Bronzed, Basted with Rosemary Butter-Rack of Lamb with Pistachio Crust and a Honey- Mustard Pan Sauce

Ramona Ranch Montepulciano



VEGETABLES

Baby Spinach-strawberry Salad with Honey-Rosemary Croutons, White Balsamic-Avocado Dressing and Vidalia Sweet Onion

Ramona Ranch Tenant



SWEET TOOTH

➤ *Triple Berry Crisp with Crème Anglaise*

Ramona Ranch Super Tuscan

"Wine is sunlight, held together by water" – Galileo Galilei, Florence, Italy

\$85 per person plus tax and gratuity

Reservations: 760.765.1587 or text 760.419.6721

www.jeremysonthehill.com