



Ruffino

Wine Pairing Dinner

November 3, 2017



RECEPTION

Chef's Selection of Hors d'Oeuvres
Prosecco

FIRST COURSE

Burrata and Persimmon Carpaccio
frisée, mache, pomegranate white and dark
balsamic vinaigrette, rosemary lavosh
2016 Orvieto Classico White

SECOND COURSE

Italian sausage
cipollini onion and sweet pepper ragout, basil oil
2013 Modus Super Tuscan

THIRD COURSE

Smoked bacon wrapped Venison Round Steak
chestnut puree, Charred celeriac, Grilled radicchio
roasted shallot and estragon demi glaze
2012 Riserva Ducale Oro

FOURTH COURSE

Oak Glen Apple Pie
mascarpone mousse, white chocolate, cinnamon glaze

\$89

tax and gratuity additional

For Reservations call Pinzimini 760.770.2150 or ext. 2150 from a Resort House Phone