

RATCLIFFE

On The Green



Dining & Wine Room

Orin Swift Winery Special Guest Melissa Phinney Leonardini
Failla Vineyards Special Guest Kathy Berez

Sponsored by InterCon Building Corporation

First Course

Mahi-Mahi

Paired with a Mango Coulis and Rainbow Swiss Chard
2008 Orin Swift "Veladora" Sauvignon Blanc

Second Course

Pan-Seared Scallop

Pan-Seared Scallop placed over Melted Fennel and Leeks
finished with an Apple Bacon Cream Sauce
2007 Failla Keefer Ranch Vineyard Chardonnay

Third Course

Maple Brined Quail

Grilled Quail served with Brussel Sprouts and Curried Pear
Chutney
2007 Failla Occidental Ridge Pinot Noir
2007 Failla Hirsch Vineyard Pinot Noir

Fourth Course

Roasted Rack of Lamb

Served with Roasted Root Vegetables and a Blueberry Demi Glace
2008 Orin Swift "Prisoner" Red Varietal Blend

Fifth Course

Piedmontese Short Rib

Slow Braised Piedmontese Short Rib complemented by a
Confit Potato and Asparagus topped with a Black Truffle Demi
Glace
2006 Orin Swift "Papillon" Red Varietal Blend