RAY'S IN THE CITY

Chalk Hill Wine Dinner

Wednesday, April 1, 2015 6:30pm Reception; 7:00pm Dinner

FIRST COURSE

Local Chanterelle Bisque pickled white shrimp

Chalk Hill Sauvignon Blanc

SALAD

Mache' Radish and Pea Tendrils, Fried Egg goat buttermilk dressing Chalk Hill Chardonnay

MAIN

Roasted Tenderloin of Beef, Smashed Sweet Peas, Morels horseradish

Chalk Hill Malbec

VEGETABLE

Braised Pole Beans and Pork Trotter brown butter creamed grits

Chalk Hill Pinot Noir

FINISH

Sweet Biscuit Ice Cream Sandwich warm chocolate

Chalk Hill Botrytis Semillon

Guest Speaker:
David Goode
CSW, Supplier for Chalk Hill

\$99/person (plus tax & gratuity)

Reservations Required: 404.524.9224 SPACE IS LIMITED!

raysrestaurants.com











