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# RAY'S AT KILLER CREEK

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## JUSTIN Wine Dinner

Friday, August 28, 2015

6:30pm Reception; 7:00pm Dinner

### Reception

Walnut Raisin Toast, *Georgia gold, fresh fig*  
Logan Turnpike Grit Fritters, *Capra Gia goat cheese, jalapeno pepper jam*  
Tuna Wontons, *ginger soy glaze, pickled cucumber*  
*JUSTIN Sauvignon Blanc*

### First Course

Cast Iron-Roasted Day Boat Scallops  
*lady peas, heirloom tomatoes, pea tendrils*  
*Overlook Chardonnay*

### Second Course

Summer Corn Chowder  
*crispy blue crab, chile oil*  
*Overlook Pinot Noir*

### Third Course

Wood Oven-Roasted Lamb Rack  
*goat cheese & chive whipped potatoes, black currant gastrique, toasted almonds*  
*Isosceles and Justification*

### Dessert

Chocolate-Cherry Tarte  
*fresh cream, hazelnuts*  
*Obtuse*

Guest Speaker:

John Ford

Regional Director of On-Premise  
for JUSTIN Vineyards and Winery

**\$80/person**

(plus tax & gratuity)

**Reservations Required:**  
**770.649.0064**

**SPACE IS LIMITED!**

*\*please note that a credit card  
will be required  
to secure your reservation*

[raysrestaurants.com](http://raysrestaurants.com)

