

# *Ray's at Killer Creek Welcomes Rombauer Vineyards*

## *Amuse*

Stilton Grapes

*2012 Frank Family Brut Rose Toast*

## *1st Course*

Cast Iron Roasted Brunswick Shrimp  
*chicory salad, pickled gala apples, spiced pecan vinaigrette*

*2015 Rombauer Napa Valley Sauvignon Blanc*

## *2nd Course*

Fennel & Ginger Cured Wild Salmon  
*rice paper crisp, toasted sesame, arugula*

*2015 Rombauer Carneros Chardonnay*

## *3rd Course*

Paper Thin Duck Prosciutto  
*brulee fig, preserved lemon custard, grilled walnut raisin bread*

*2014 Rombauer Zinfandel*

## *4th Course*

Pumpkin Seed Crusted Colorado Lamb Rack  
*cauliflower grits, sundried cranberry, sunchoke chips, barrel aged cider gastrique*

*2008 Napa Valley Le Meilleur du Chai, Bordeaux Blend*

## *5th Course*

Sweet Potato-Maple Doughnuts  
*sea salt-caramel gelato*

*2015 Joy Late Harvest Chardonnay*

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*Mike Fuller, Executive Chef, Ray's at Killer Creek*

*Jeff Papa, Southeast Sales Manager, Rombauer Vineyards*