

RAY'S ON THE RIVER

Ray's Winter Wine Dinner

Featuring Caymus Special Selection

Saturday, January 21, 2017

6:30pm reception; 7:00pm dinner

CURED OPAH CHEEK

tarragon apple puree, radish, wonton chip

Roederer Estate Brut, Anderson Valley, CA, NV

WILD FLOWER SALAD

frisee, minted pea puree, white balsamic mist

Hyland Estates Riesling, McMinnville, OR, 2014

ROASTED PHEASANT

black mission fig, asher blue cheese mousse,
honey lavender gastrique

Emmolo Merlot, Napa Valley, CA, 2013

HAND-CARVED ELK RACK

gnocchi, maitake, cipollini, bone marrow reduction

Caymus Special Select Cabernet Sauvignon, Napa Valley, CA

PEACH MOUSSE BOMBOLONI

candied peel, raspberry paint

Orin Swift "Locations F", Provence, FR, NV

Chef: AJ Jones
Ray's on the River

\$95/guest
plus
tax & gratuity

Reservations Required:
770.955.1187

SPACE IS LIMITED!

***please note that a credit card
will be required
to secure your reservation and will be
charged prior to the event.**

CAYMUS
VINEYARDS



Ray's
ON THE
RIVER®

