



RAY'S AT KILLER CREEK



A Special Evening with PlumpJack Winery

Wednesday, April 4, 2018
6:30pm

Lobster Biscuits

ramp butter

Ripe Pear

cave-aged bleu cheese, shaved ham, lavender honey

Perrier-Jouet Grand Brut

Lemongrass-Seared Bay Scallops

fava bean & orange chow-chow

2016 CADE Sauvignon Blanc

Grilled Alaskan King Crab

English spring peas, radish, lemon zest foam

2016 PlumpJack Chardonnay

Spring Lamb Kibbeh

yogurt, mint, dauphinoise potatoes

2015 CADE Estate Cabernet Sauvignon

Prime, Dry-Aged Strip

vanilla bean demi

2015 PlumpJack Estate Cabernet Sauvignon, Oakville

Foie Gras Tarte

blueberry compote

2015 Odette Estate Cabernet Sauvignon, Stag's Leap District

Raspberry, Peach & Pepper Crème Brûlée

caramelized bacon

2015 PlumpJack Syrah

Executive Chef:

Mike Fuller

Ray's at Killer Creek

Guest Speaker:

Scot Gaffney

Eastern Regional Sales Manager,
PlumpJack, CADE & Odette Wineries



\$150/guest
*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

**Ray's
AT
KILLER
CREEK®**