

Ramspeck Wine Dinner

Wednesday February 8th 2012 @ 7pm

Primo

Ostriche Arrostitite (Oven Roasted Gulf Oysters with fresh herbs and grana cheese)
2010 Ramspeck Pinot Grigio

Secondo

Pettini Bruciato (Pan Seared Diver Scallops over roasted root vegetables)
2009 Ramspeck Pinot Noir

Terzo

Ravioli Aperto (Open Ravioli stuffed with Sweetbreads and
tossed in balsamic syrup and blackberries)
2010 Ramspeck Merlot

Portata Principale

Manzo con Risotto di Fungo (Pecan Wood Grilled Natural Texas Beef Filet with organic local
mushroom risotto)
2010 Ramspeck Cabernet Sauvignon

Dolce

Torta di Pera (Bartlett Pear Tart with Port Wine and house-made vanilla ice cream)
2010 Pertinace Moscato D'Asti

Hosted by Rafael Espinal and Chef John Watt
\$100/person plus tax and gratuity

