

LONG MEADOW RANCH WINE DINNER

First Course

SPRING CRUDO

shaved kanpachi, shoyu pickled vegetables, black garlic,
fresno chile, cucumber consommé

2023 Sauvignon Blanc

Second Course

DOPIO RAVIOLI

sweet pea and mascarpone, duck confit, preserved lemon, truffles, brown butter
almonds

2023 Chardonnay

Third Course

VENISON CACCIATORE

heirloom tomatoes, castelvetro olive, bluefoot mushrooms,
wild ramps, crispy goat cheese

2019 Napa Valley Cabernet Sauvignon

Fourth Course

BHF BUTCHER'S RIBEYE

sweet corn, conch peas, beamster frico, watercress, tart cherry veal jus

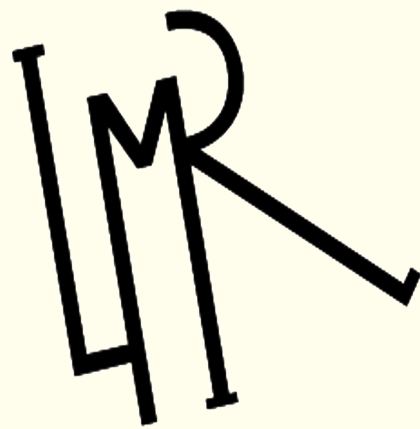
2023 Cabernet Sauvignon Estate Rutherford

Dessert

MANDARIN AND PISTACHIO

mandarin mousse, whipped chocolate, pistachio crumble

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*



LONG MEADOW RANCH
WINERY