STABLES Ranch Grille

Molly Dooker Wine Dinner

Wednesday, February 18th | 6 PM

First Course

Skull Island King Prawns
Roasted Shishito Peppers, Mango Coulis

Paired with

Euphoria Sparkling Verdelho

Seccond Course

Cape Grim Tenderloin TarTar

Paired with

The Scooter Merlot

Third Course

Foraged Mushrooms in a Savory Crepe

Paired with

Blue Eyed Boy Shiraz

Fourth Course

Grilled Cape Grim NY Strip
Twice Baked Yukon, Asparagus, Demi

Paired with

Carnival of Love Shiraz

Fifth Course

Chocolate Tort

Paired with

Velvet Glove Shiraz

$95+ per person

To make a reservation, call (520) 398-2678

**Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness*