



STABLES *Ranch Grille*

Harvest Dinner

Friday, October 2 | 6 - 9 PM

First Course

PAN SEARED SCALLOP

Grilled Peach | Hibiscus Syrup | Micro Basil

Paired with

Deep Sky 'Aurora' Viognier - 2023

Second Course

FORAGED MUSHROOM WELLINGTON

Spinach | Brie | Cherry Gastrique

Paired with

Dos Cabezas Estrellaño Syrah x Albariño 2024

Third Course

MANHATTAN STEAK

Root Vegetable | Soubise | Olive Confit

Paired with

Callaghan Vineyards 'Eccentric' Cabernet Sauvignon x Terret Noir 2023

Fourth Course

PAN SEARED DUCK BREAST

Anson Mills White Corn Polenta | Blackberry Beurre Rouge

Paired with

Los Milics 'Lorenzo's' Tempranillo 2022

Fifth Course

PLUM TORTE

Paired with

Whiskey Del Bac 'Dark Skies' Old Fashioned using Whiskey Del Bac Dorado