

# BLACK RAIL

KITCHEN + BAR

FEATURING

FERRARI-CARANO  
*Vineyards and Winery*

## MENU

### | RECEPTION |

chef selection of starters  
*2022 Fume Blanc*

### | 1ST COURSE |

compressed watermelon salad, arugula,  
goat cheese, pine nuts, serrano agave  
vinaigrette  
*2022 Dry Sangiovese Rose*

### | 2ND COURSE |

four cheese ravioli, sundried tomato cream  
sauce, garlic wilted spinach, roasted  
mushrooms, balsamic drizzle, parmesan  
reggiano  
*2021 Tre Terre Chardonnay*

### | 3RD COURSE |

ossobuco, potato-parsnip puree, gremolata  
*2021 Reserve Cabernet Sauvignon*  
*2019 PreVail West Face*

### | 4TH COURSE |

cannoli, espresso-tres leches cream  
*2021 Tresor*