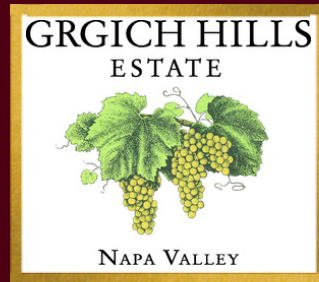




BLACK RAIL

KITCHEN + BAR

FEATURING



\$129 per person*

MENU

RECEPTION | 2023 ROSE

charcuterie

1ST COURSE | 2021 SAUVIGNON BLANC

local mixed greens, seasonal fruit, brie,
candied walnuts, orange balsamic
vinaigrette

2ND COURSE | 2021 CHARDONNAY

grilled jumbo shrimp, sweet pepper
relish, citrus beurre blanc

3RD COURSE | 2019 PLAVAC MALI

braised lamb shoulder ragu,
housemade pappardelle, parmigiano
reggiano, oregano

4TH COURSE | 2014 CABERNET SAUVIGNON & 2019 CABERNET SAUVIGNON

prime flat iron steak, chimichurri &
Mishima Wagyu steak, bone marrow,
peppercorn demi glace

5TH COURSE | 2019 ZINFANDEL

Chocolate cake, berry coulis,
whipped cream, chocolate cigar

*before tax and 20% gratuity