

BLACK RAIL

KITCHEN + BAR

FEATURING

Chateau Ste Michelle

M E N U

1ST COURSE | HORSE HEAVEN SAUVIGNON BLANC 2023

citrus-marinated bay scallop ceviche, coconut, mango, sweet pepper, cilantro, red onion, taro chips

2ND COURSE | CANOE RIDGE ESTATE CHARDONNAY 2020

seared northern halibut fillet, chickpeas, kale, preserved lemon, salsa verde

3RD COURSE | INDIAN WELLS MERLOT 2021

grilled angel's salumi wild boar sausage, white bean + kale ragu

**4TH COURSE | CANOE RIDGE CABERNET SAUVIGNON 2021
COLD CREEK CABERNET SAUVIGNON 2020**

grass-fed marinated skirt steak, crispy polenta, wild mushroom marsala sauce

5TH COURSE | EROICA RIESLING 2023

honey + goat cheese mousse, honeydew, cantaloupe, caramelized kumquat