

CLASSIC RAMSAY TASTING MENU

Starter

PAN SEARED DIVER SCALLOPS*

corn puree, succotash

Wine Pairing - Jordan, Chardonnay, Russian River Valley

Entrée

ROASTED BEEF WELLINGTON*

mashed Yukon gold potatoes, root vegetables, red wine demi

Wine Pairing - Trinchero, Cabernet Sauvignon, Mario's Vineyard, Napa Valley

Dessert

STICKY TOFFEE PUDDING

creamy vanilla ice cream, toffee sauce

Wine Pairing - Broadbent, Reserve 5 Years,
Madeira

\$80

Wine pairings for all courses additional \$42

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.