

ELEVATION

Reception...

Grilled Scallop and Watermelon

Mint gremolata

Ruffino Sparkling Rose 2014

First Course.....

Roasted Ratatouille and Goat Cheese Tartlet

Fried Mushroom, Pickled Scallion Pesto

Kim Crawford Pinot Gris 2014

Second Course.....

Coffee Scented Quail

Celery Root Purée, Dandelion Greens, Cherry Drizzle

Ravenswood Zinfandel 2012

Third Course.....

Braised Boar Raviolo

Ricotta Cheese, English Peas, Poached Egg, Jus

Mount Veeder Cabernet Sauvignon 2014

Finish.....

PB&J Tiramisu

Peanut butter Mousse, Chambord Raspberry, Lady Fingers

Wild Horse Chardonnay 2014