

RHONE RANGERS EXPERIENCE

Sunday February 18th 2024

Luncheon Buffet

BRINED & OAK SEARED HERITAGE PORK LOIN
CHERRY MOSTARDO, AMARETTO-APRICOT GLACÉ

MARY'S CHICKEN THIGHS SALTIMBOCCA
SMOKED PROCSUITTO, SAGE, 25 YEAR BALSAMIC

PENNE ARRABIATTA
CHARRED SQUASH, CALABRIAN CHILI, FETA, MINT

ORGANIC ROMAINE CAESAR
TORN BRIOCHE, REGGIANO, BOQUERONES
LEMON-RANCH EGG DRESSING

PORCINI MUSHROOM BISQUE
DRIED WILD BLUEBERRIES


Chef Jeffrey Scott
VINEYARD EVENTS