

**Baton Rouge Country Club**

Wednesday, November 11, 2020

**First Course**

**Crab Ceviche**

satsumas, cucumber, bell pepper, basil, lavash

*Ridge “Adelaida Vineyard” Granache Blanc 2018*

**Second Course**

**Lamb Carpaccio**

arugula, blue cheese, tomato fondue, rosemary balsamic drizzle

*Ridge “Lytton Estate” Petite Sirah 2018*

**Third Course**

**Braised Beef Short Rib**

sweet potato, cranberry & fennel risotto, cherry braising jus

*Ridge “Lytton Springs” 2018*

*Ridge “Geyserville” 2018*

**Fourth Course**

**Veal Cutlet**

brown butter frascarelli, spinach, maggie’s mushrooms, foie gras foyot

*Ridge Estate Cabernet Sauvignon 2017*

**Fifth Course**

**Pear Tarte Tatin**

Gorgonzola ice cream, dulce de leche caramel, candied walnuts

Reception 6:30 PM **□** Five Course Dinner 7:00 PM **□** $125 per person plus tax & gratuity