

c 2008j

# **Ralph's on the Park and Simi Winery**

*Wednesday May 21<sup>st</sup> 7:00pm*

***Reception: Chef's selection of assorted hors d'oeuvres***  
**Simi Roseto**

***1<sup>st</sup> Course: Crawfish Napoleon***

Breaux Bridge crawfish tails tossed in an arugula, buttermilk pesto, layered between baby watercress, local LaRose tomatoes and shaved spring onions.

**Simi Russian River Chardonnay**

***2<sup>nd</sup> Course: Steamed Buns***

Filled with Harris Ranch beef short ribs and a house made smoky BBQ sauce.

**Simi Landslide Cabernet Sauvignon**

***3<sup>rd</sup> Course: Filet Mignon***

Pan seared Painted Hills all natural beef served with braised pork belly, pearl onions and brussel sprouts finished with a Simi Reserve Cabernet Sauvignon reduction.

**Simi Reserve Cabernet Sauvignon**

***4<sup>th</sup> Course: Blueberry Cake***

**Simi Late Harvest Johannisberg Riesling**

***\$95 per person Inclusive of Tax and  
Gratuity***