

Rio Ranch Restaurant Wine Dinner

A Journey thru Wine Country... Kiwi style



Marlborough, New Zealand
Wednesday, February 8, 2012

APPETIZER

Pan Seared Scallops with Crispy Apple Wood
Smoked Bacon and Balsamic Glaze
Coppola Sofia Sparkling Rose`
Sonoma County, California

SALAD

Mixed Young Lettuce with Roasted Butternut
Squash, Toasted Pecans
and Honey Lime Vinaigrette
Kim Crawford Unoaked Chardonnay

ENTRÉE

Wood Grilled Beef Tenderloin with Sweet Corn
Pudding and Black Pepper Port Wine Sauce
Nobilo Icon Pinot Noir

DESSERT

Egg Custard with Pineapple Compote
Villa Maria Private Bin Riesling



\$55 per person (Excludes tax and gratuity)

Please call for reservations 713.952.5000 or visit us on the web www.RioRanch.com