



RUTHERFORD
Ranch

GAROZZO'S
RISTORANTE



Wine Dinner

Classic Italian Cuisine paired with Wines

Monday, September 20th, 2010

6:30pm \$65/person, excludes tax & gratuity

Overland Park: 9950 College

Call (913) 491-8300 to reserve your seat

Executive Chef: *Ryan M. Kelly*

FIRST COURSE

Local Heirloom Tomato and Organic Watermelon Soup.

Served with a cool basil vinaigrette.



Candoni Prosecco

SECOND COURSE

Panzella Salad. Toasted Ciabatta Croutons, Romaine, Spinach and Butter lettuce tossed with extra virgin olive oil, goat cheese, green beans and meyer lemon oil.



Rutherford Ranch Sauvignon Blanc

THIRD COURSE

Pan Roasted Marinated Chicken Breast with Caramelized Shallot Polenta and Cherry-Balsamic Glazed Red Onions.



Rutherford Ranch Merlot

FOURTH COURSE

Beef Flank Grilled over cinnamon sticks and cedar, served with Yukon Gold Scalloped Potatoes and R R. Cabernet Bordelaise.



Rutherford Ranch Cabernet Sauvignon

FIFTH COURSE

Individual Blueberry Cobblers straight from the oven and served with a Vanilla Bean Gelato Milkshake and a Chocolate Straw.



Candoni Moscato