



ATTIMO

FIRST COURSE

End of Winter Beet Tartare

House-made Gourmet Mustard
Shaved Burgundy Black Truffles

Pinot Nero

SECOND COURSE

“Golden” Alaskan Halibut

Spring English Pea
& Morel Mushroom Arborio Risotto
Salmon Caviar-Chervil Herb Butter Sauce

Bianco

THIRD COURSE

*Spring Garlic Crusted Bone-In
Rabbit Loin*

Swiss Chard Stuffed with Braised Leg of Rabbit
Puree of Parsnip, Natural Braising Jus
with Carrots & Parsley

Barbaresco

FOURTH COURSE

*4oz Devils Thumb Ranch Wagyu Beef
Strip Loin “Hot Stone”*

Potato Puree “Joel Robouchon”

Barolo

FIFTH COURSE

Blackberry & Local Honey Mousse

Chamomile Cake
Lemon Curd, Honeycomb Sugar

Moscato

RANCH HOUSE RESTAURANT

AT DEVIL'S THUMB RANCH