

*Siena Welcomes
Stuart Henry and the wines of
Ravenswood*

Aperitivo

*Crostini with chicken liver pate and juniper-plum conserve
“Cannoli” of duck confit and shiitake mushrooms
Air dried Black Mission figs stuffed with goat cheese, wrapped in prosciutto
Roasted Quail-pecorino arancine
Ravenswood Petite Sirah, Vinters Blend*

Antipasto

Antipasto Affettato

*Assorted cured meats and cheeses: Salami Toscana, Braseola, house cured
duck prosciutto, Parma prosciutto, pecorino Toscano and Burrata
‘09 Lodi Old Vine Zinfandel
‘09 Napa Old Vine Zinfandel*

Primo Piatto

Risotto al Oso Buco di Ceruo

*Risotto with Zinfandel braised venison shank, black truffle, porcini and juniper
‘08 Teldeschi Vineyard Zinfandel
‘09 Dickerson Vineyard Zinfandel*

Secondo Piatto

Cosciotto d’Agnello all’Erbe

*Wood grilled leg of lamb stuffed with rosemary, thyme, garlic and sage served au jus
with olive oil poached gold fingerling potatoes and wild mushroom ragu*

*‘07 Old Hill Zinfandel**

*Organic and dry farmed, Old Hill is said to be the oldest vineyard
in Sonoma and produced Sonoma’s first zinfandel in 1862*

*‘08 Icon Mixed Blacks**

*Ravenswood’s most limited release, from very old vineyards and aged 20 months
in French oak. 37% Zinfandel, 36% Petite Sirah, 24% Carignane and 3% Alicante Bouschet*

** Special arrangements have been made to bring in these last two wines
that have limited distribution.*

\$49. per person (does not include tax or gratuity)

No Wimpy Wines!