

CHEF RAMPEY AT
THE GARAGE ON KING

course 1: octopus terrine

brussel sprouts and pomegranate

course 2: duck ravioli

butternut squash

course 3: steak and potatoes

filet, hollandaise, potato

course 4: apple and apple

semifreddo, cake, fresh and gel

10.17.24 at 7 p.m.

\$115 per person

please select one

mixed pairing

wine tasting (3oz pours) and a cocktail
chosen by the chef for each course

bottle of wine

two glasses of wine per person or a
bottle of wine per couple

cocktails

choice of two cocktails from our bar