# CHEF RAMPEY AT THE GARAGE ON KING

#### course 1:

duo of trout

# course 2: veal & sweet pea bolognese

beef with a sweet pea bolognese

#### course 3: beef

beef with ramps, hollandaise

### course 4: creme brulee

creme brulee with raspberry almond

5.16.24 at 7 p.m. \$100 per person

#### please select one

#### wine pairing

wine tasting (3oz pours) chosen 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