

CAYMUS VINEYARDS



RUTH'S
Taste Maker
DINNERS

CAYMUS VINEYARDS

AMUSE-BOUCHE

CHILLED SPICY SHRIMP ROULADE

apricot and mango chutney, rosemary infused honey

Conundrum White, California

CHICKEN CAESAR CROQUETTE

*char-fired romaine heart, mini buttered croutons,
romaine oil*

Mer Soleil Chardonnay, Monterey County

COCOA ROASTED LAMB MEDALLION

red currant and blackberry demi, roasted fennel

Caymus Vineyards Cabernet Sauvignon, California

FILET WITH CHIMICHURRI BUTTER CRUST*

*heirloom aged balsamic tomatoes with avocado ranch,
baby yellow potatoes*

**Caymus Vineyards 50th Anniversary Cabernet Sauvignon,
Napa Valley 2022**

CHOCOLATE CREAM PIE

*espresso cremieux, vanilla bean crème anglaise,
chocolate tuile*

Coffee & Tea

**Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness.*