

# BANBURY GOLF COURSE PRESENTS

RIBOLI FAMILY  
OF SAN ANTONIO WINERY



THURSDAY DECEMBER 2ND 5:30-8

\$75 PER SEAT

LIMITED SEATING

CALL BANBURY FOR RESERVATIONS

2089394600



## COURSE ONE

SAN SIMEON GRENACHE STEFANO  
PASO ROBLES 2020

SPECIAL AHI TUNA ROLL  
YELLOWFIN TUNA MARINATED AND ROLLED IN  
SUSHI RICE AND SEAWEED. SERVED WITH  
PEPPERS, CUCUMBERS AND AVOCADO.  
DRIZZLED IN WASABI CREAM SAUCE.

## COURSE TWO

MADDALENA, CHARDONNAY  
MONTEREY 2018

HOT CHICKEN CAESAR  
CHICKEN TOSSED IN CAESAR DRESSING  
WARMED. PLACED OVER ROMAINE WITH  
SHAVED PARM AND CROSTINI

## COURSE THREE

SAN SIMEON CABERNET SAUVIGNON  
PASO ROBLES 2018

LAMB STEW  
HEARTY AMOUNTS OF LAMB WITH FRESH  
VEGGIES SERVED IN A RICH BROTH.

## COURSE FOUR

OPAQUE, DARKNESS RED  
PASO ROBLES 2017

REDUCED BALSAMIC STEAK  
MEDALLIONS  
GARLIC MASHED POTATOES AND HARICOT  
VERT COMBINED WITH BACON AND ONIONS.  
TOPPED WITH A REDUCED BALSAMIC GLAZE

## COURSE FIVE

SAN SIMEON, STORMWATCH ESTATE  
RESERVE PASO ROBLES 2016

APPLE CRISP MELT AWAY  
APPLE WEDGES WITHIN A COCONUT  
CINNAMON STREUSEL, TOPPED WITH  
HOMEMADE CARAMEL SAUCE SERVED WITH  
VANILLA ICE CREAM