

Ramos House Halloween Dinner

First Course

Live Oysters with blood orange jell-o and fog
Fox Creek Red Vixen Sparkle

Second Course

Bottom Dwellers Sacrificed on the table with
Sour Bread and Scrumpy Jack

Third Course

Weeds with curdled cream and hazelnuts
Frogs Leap Sauvignon Blanc

Forth Course

Black Fungus Gruel w/ Stinging Nettles and Snails
Robert Sinskey Vandals Vineyard Pinot Noir

Fifth Course

Braised Boar ribs with Pickled Peaches and onions
Sinister Hand Syrah

Last Course

Flaming Pumpkin Custards

All Proceeds go to the Boys and Girls Club. The party starts at 6pm and tickets must be purchased in advance. \$200 a head must be paid in the form of a check made out to the Boys and Girls Club.