Featured February dish benefits the St. Charles-based Ovarian Cancer Symptom Awareness Organization. This entrée will be served in Harvest Restaurant. We will donate 20% of the proceeds to this nonprofit which educates women and their families about the silent symptoms in hopes of saving lives through early detection. Visit www.ovariancancersymptomawareness.org for information.

This dish is also featured on the Valentine’s Day menu in Harvest. The wild mushroom ravioli is a vegetarian dish that is the perfect Fall or Winter comfort food.

**Tiffany’s Wild Mushroom Ravioli**

Served with Grilled Asparagus, Eggplant and Roasted Sweet Tomatoes, Tossed in a Truffle Scented Three Cheese Brandy Cream Sauce with Shaved Parmigiano Reggiano Cheese

$27.95 entrée only  
$35.95 entrée with Chalone Pinot Noir

**Chateau Chalone Pinot Noir Monterey California**

Fragrant aromas of ripe black cherries with hints of earth and mild smoke from toasted French oak barrels. Fine tannins and balanced acidity enliven the vibrant finish. A perfect partner to any dish with wild mushrooms.