



Afternoon Affair Menu

First Course

Seasonal Vegetable, Legume & Potato Soup in a rich Herb Broth

Second Course

Choice of:

Salmon, Golden Beet & Hearts of Romaine Salad with Cucumber-Dill Dressing



Tagliatelle Pasta with Pancetta, Maui Onions & Pacchino Tomatoes



Grilled Chicken Breast & seasonal Vegetable Focaccia Sandwich with Vincotto Dressing

Third Course

Seasonal Fruit Tart

\$25.00 per person, plus tax & gratuity



Under the Tuscan Sun Menu

First Course

Hearts of Romaine & Arugula Salad with Mustard Vinaigrette

Second Course

Choice of:

Agnolotti Pasta of Goat Cheese & White Truffle Essence in a Parmigiano Reggiano
& Mascarpone Sauce



Sea Bream Tempura over Eggplant Fritte with a Passion Fruit Tokai Reduction



Beef Tri-Tip, slowly braised in a Red Wine Barbecue Sauce over Soft Polenta

Third Course

Choice of:

Creole Dark Chocolate Mousse



Lemon Sorbet

\$35.00 per person, plus tax & gratuity.



Classic Vineyard Menu

First Course

Choice of:

Hearts of Romaine & Arugula Salad with Mustard Vinaigrette



Seasonal Vegetable, Legume & Potato Soup in a rich Herb Broth

Second Course

Choice of:

Penne Pasta with Wild Boar Sausage in a Currant Sauce



Pork Medallions with King Oyster Mushrooms in a Tumeric Sauce



Wild Salmon, oven-roasted with Fennel in a Pink Peppercorn Tarragon Cream Sauce



Garbanzo Flour Crepes with Spinach Ricotta in a Sage Sauce

Third Course

Choice of:

Vanilla Gelato drowned in Espresso



Seasonal Fruit Tart

\$45.00 per person, plus tax & gratuity



Barrel Select Menu

First Course

Assortment of Cured Meats, Artisan Cheeses, & Marinated Vegetables

Accompaniment of Focaccia Bread with Parmigiano Reggiano Cheese

Second Course

Spinach & Butter Lettuce Salad with seasonal Pear, toasted Almonds & Passion Fruit Dressing

Third Course

Choice Of:

Bigoli Pasta with smoked Duck & Sweet Peas in a Robiola Cheese Sauce



Sea Bream Filet baked with Pacchino Tomatoes & Caper Berries over Potato Pie



Grilled dry aged New York Beef Strip with a Red Wine-Currant Reduction
served with Truffled Potatoes



Potato Gnocchi with oven roasted Tomatoes in a Goat Cheese Finish

Fourth Course

Choice of:

Vanilla Gelato with fresh seasonal Berries



Tiramisu

\$55.00 per person, plus tax & gratuity.



Meritage Menu

Taster

Assortment of Cured Meats, Artisan Cheeses, & Marinated Vegetables

Accompaniment of Focaccia Bread with Parmigiano Reggiano Cheese

First Course

Penne Pasta with Goat Cheese, San Marzano Tomatoes, Basil, Garlic & EVOO

Second Course

Hearts of Romaine & Arugula Salad with Mustard Vinaigrette

Third Course

Choice of:

Manzo Chop slowly roasted with a Chiodini Mushroom-Lingonberry Sauce



Filet Mignon, pan seared with a Pomegranate~Dry Cherry & Port Wine Reduction served with Yukon Potato Vineyard Pie



Wild Salmon, pan-seared with Cipollini Onions & Cherry Tomatoes over Yukon Potato Vineyard Pie



Lamb Chop with Zinfandel-Balsamic Sauce over Parmigiano Risotto

Fourth Course

Choice of:

Tiramisu



Crepes with Orange Blossom Ricotta & Acacia Honey Drizzle

\$85.00 per person, plus tax & gratuity.



Food & Wine Pairing Menu

Reception

I Prosecco or Bellini

Appetizers

Grilled Eggplant & Zucchini

Bruschetta, fresh Mozzarella, cured Meat Presentation of Bresaola & Sopresatta

II Pinot Grigio or Sauvignon Blanc

First Course

Pumpkin & Potato Gnocchi with Four Cheese Sauce

III Dolcetto or Pinot Noir

Second Course

Choice of:

Veal Scaloppini in a White Truffle Moscato Sauce, topped with Fontina Cheese
over Truffled Potatoes



Grilled dry aged New York Beef Strip with a Sherry-Green Peppercorn Sauce
served with Truffled Potatoes

IV Nero D' Avola or Cabernet

Third Course

Cheese Platter of Gorgonzola Dolce Latte with a Red Wine poached Pear

V Amarone or Zinfandel

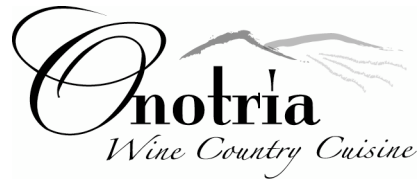
Fourth Course

Creole Dark Chocolate Mousse

VI Moscato or Port

\$80.00 per person, plus tax & gratuity.

☞ Please note this price reflects food cost only. Wine prices vary upon host selection. ☞



Premium Food & Wine Pairing Menu

Reception

I Prosecco or Bellini

Appetizers

Artisan Cheeses of Valencay, Robiola, Pierre Robert & Pecorino Pepato
Cured Meats of Wild Boar Prosciutto, Parma Prosciutto, Bresaola & Sopressata
Rosemary Focaccia, Black Truffle & Aged Cheddar Puff

II Traminer, Sancerre, or Sauvignon Blanc

First Course

Sea Bream, pan-seared, with Cherry Tomatoes
III Chardonnay, Ribolla Gialla, or Riesling

Second Course

Agnolotti Pasta of Goat Cheese & White Truffle Essence in a Parmigiano Mascarpone Sauce
IV Pinot Noir, Barbaresco, or Rioja

Third Course

Hearts of Romaine & Arugula Salad with Mustard Vinaigrette

Fourth Course

Choice of:

Filet Mignon, pan-seared & served with a Port Wine Reduction



Quail, seared, with Elderberry Sauce over Yukon Potato Vineyard Pie



Rack of Lamb, roasted with fresh Mountain Herbs & Balsamic Sauce
V Meritage, I.G.T., or Bordeaux

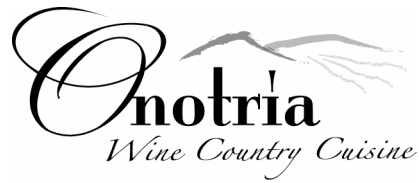
Fifth Course

Creole Dark Chocolate Mousse
VI Port, Passito, or Ice Wine

Coffee or Capuccino

\$120.00 per person, plus tax & gratuity.

☞ Please note this price reflects food cost only. Wine prices vary upon host selection. ☞



Reception Style Food & Wine Pairing

Reception

Barrel Board Presentation of Artisan Cheeses & Cured Meats

Pass Around Heavy Hors D'Oeuvres

Ceviche of Sea Bream & Scallops in a Citrus-Herb Marinade



Grilled Zucchini with Bocconcini Mozzarella



Focaccia with Chorizo & Alpine Cheeses



Lamb & Beef Meatballs



Filet Mignon & Chicken Skewers

Dessert

Tiramisu

Wines

Choice of 5 wines

3 oz. pour per glass

Sauvignon Blanc

Pinot Grigio

Chardonnay

Ribolla Gialla

Pinot Noir

Chianti Classico

Syrah

Aglianica

Zinfandel

Merlot

Price is \$75.00 per person, plus tax & gratuity.



Reception Style II Food & Wine Pairing

Reception

Barrel Board Presentation of Artisan Cheeses & Cured Meats



Grilled Farmer Bread with marinated Eggplant, fresh Tomatoes, Herbs & shavings of Grana Padano Cheese



Focaccia Bread with Maui Onions



Wines

Choice of 5 wines

3 oz. pour per glass

Sauvignon Blanc

Pinot Grigio

Chardonnay

Ribolla Gialla

Pinot Noir

Chianti Classico

Syrah

Aglianica

Zinfandel

Merlot

Price is \$40.00 per person, plus tax & gratuity.

Menu items are subject to change due to market availability