



## ***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 Vin Cotto Dressing

Gluten-free Penne Pasta with seasonal Vegetables in a Pesto Finish

### **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



Grilled Sea Bass over Eggplant Fritte with a Passion Fruit Tokai Reduction



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

Linguini Pasta with Clams, Calamari & Shrimp in a Plum Tomato Sauce

### **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



Chicken Breast stuffed with Spinach, Arugula & Asiago Cheese in a  
Madera Chiodini Mushroom 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:*

Grilled Chicken Breast topped with Fontina Cheese & seasoned with fresh Lemon,  
Garlic & Herb-Mustard Sauce

*Accompaniment of Seasonal Vegetables*



Sea Bass Filet baked with Pacchino Tomatoes & Caper Berries

*Accompaniment of Seasonal Vegetables*



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

*Accompaniment of Truffled Potatoes*



Potato Gnocchi in a creamy Gorgonzola & Tomato Sauce

### **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:*

Osso Buco slowly roasted with a Chiodini Mushroom-Lingonberry Sauce

*Accompaniment of Soft Polenta*



Filet Mignon, pan seared with a Pomegranate~Dry Cherry & Port Wine Reduction

*Accompaniment of Yukon Potato Vineyard Pie*



Wild Salmon, pan-seared with Cipollini Onions & Cherry Tomatoes

*Accompaniment of Seasonal Vegetables*



Lamb Chop with Zinfandel-Balsamic Sauce

*Accompaniment of Yukon Potato Vineyard Pie*

### **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 Sparkling*

### **Appetizers**

Grilled Eggplant & Zucchini

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

*II Dry White*

### **First Course**

Pumpkin & Potato Gnocchi with Four Cheese Sauce

*III Light Body Dry Red*

### **Second Course**

*Choice of:*

Veal Osso Buco in a Porcini Gremolata Sauce over Truffled Polenta



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

*IV Elegant Full Body Red*

### **Third Course**

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

*V Bold Full Body Red*

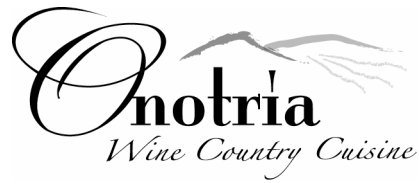
### **Fourth Course**

Creole Dark Chocolate Mousse

*VI Late Harvest or Fortified*

\$80.00 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 Buffet**

Artisan Cheeses of Caprino, Robiola, Brie & Pecorino Pepato  
Cured Meats of Parma Prosciutto, Bresaola & Sopressata  
Rosemary Focaccia

### **Pass Around Heavy Hors D'Oevres**

Shrimp Tempura with Tangerine Habanero Drizzle



Calzone of Veal Sausage & Spinach



Focaccia with Chorizo & Alpine Cheeses



Lamb & Beef Meatballs



Filet Mignon & Chicken Skewers



Black Truffle & Aged Cheddar Puff

### **Dessert**

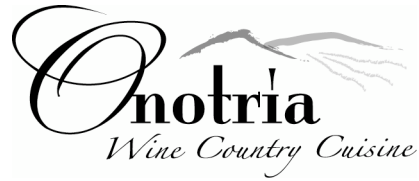
Tiramisu

### ***Wines***

Cellar Master Selection of 5 wines

3 oz. pour per glass

Price is \$55.00 per person, plus tax & gratuity.



## ***Appetizer Selections***

*Each Selection Serves Two*

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

**7**

Mediterranean Olives & roasted Almonds with Sea Salt

**7**

Pizza with Zucchini Blossoms, Tomatoes & Goat Cheese

**16**

Pizza of Chorizo, Chiodini Mushrooms, Tomato & Mozzarella Cheese

**16**

Sauteed Shishito Peppers with roasted Garlic & Sea Salt

**10**

Golden fried Calamari

**12**

Burratta Cheese with Vin Cotto Drizzle

**14**

Smoked Duck Breast with grilled Eggplant & Balsamic Drizzle

**14**

Crudo of Parma Prosciutto & Parmigiano Reggiano

**16**