

DISTRICT WINERY

Family Style Menu

ANTIPASTI

Includes all items

Artisanal cheeses and charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, olives, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 5 passed items

COLD

Pepper-Seared Salmon Bites sweet wasabi caramel, salmon chicharrón

Fluke Crudo citrus salad, olive, pistachio, chili oil

Roast Duck Summer Rolls basil, bean sprouts, sriracha

Whipped Pork Rilette roasted peaches, sourdough, smoked salt

Steak Tartare potato gaufrette, crème fraîche, fried caper (option to add truffle shavings*)

Roasted Garlic Hummus sesame-cilantro shortbread, apricot chutney

Kimchi Cupcake yuzu cream, nori, bonito

Roasted Baby Beet Salad herbed boursin, pumpernickel

Braised Mustard Greens spicy sesame oil, puffed black rice

Chilled Pea Soup coconut milk, lime salt

HOT

Shrimp Salchicha warm corn butter, chorizo

Baked PEI Mussels brioche, fennel, thyme

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, parmesan chip

House Made Za'atar Flatbread roasted chicken, red onion, herbed tahini

Puff Pastry-Wrapped Merguez aioli, mint

Braised Short Rib roasted shallot purée, rosemary, focaccia

Crispy Fingerling Potato bacon jam, green onion

Curried Spanakopita crème fraîche, preserved lemon

Mushroom Tartlet béchamel, parmesan (option to add truffle shavings*)

Charred Eggplant Croquette tomato chutney

Grilled Corn Arepas chipotle, pickled peppers

SALAD

Choose 1

Frisée & Asian Pear Salad

grilled sourdough, parmesan, tarragon vinaigrette

Watercress Salad

apple, celeriac, pomegranate seeds, mustard vinaigrette

Fregola & Arugula Salad

roasted market vegetables, pickled beets, pickled beet vinaigrette

Escarole Salad

plancha red onion, pine nuts, pecorino, caesar dressing

Mediterranean Bean Salad

baby lima & cranberry beans, marinated roasted chiles, spinach, crumbled feta, oregano vinaigrette

Kale Salad

apple, grilled scallions, lemon tahini, crispy cumin chickpeas

Tomato & Watermelon Salad

mozzarella, basil, lemon vinaigrette (available June-September)

ENTRÉES

Choose 2

Pan-Seared Salmon

orange browned butter, capers

Baked Fluke

herbed panko crust, lemon beurre blanc, parsley

Roasted Chicken

spiced citrus brine, coriander-thyme jus, preserved lemon

Buttermilk Fried Chicken

soy glaze, sesame, herbs, kaffir lime leaf

Seared Duck Breast*

candied orange peel, duck jus

Roasted Pork Loin

pickled golden raisins, fried sage

Leg of Lamb

herb crust, lamb jus

Grilled Rack of Lamb*

olive jus

Grilled Hanger Steak

pink peppercorn jus, grilled scallions

Filet Mignon*

porcini mushroom sauce, pickled garlic

Braised Short Ribs

tamarind glaze, fried leeks

*available for supplemental cost

ENTRÉES

(cont.)

Butternut Squash & Ricotta Cannelloni
housemade pasta, parmesan cream, sage

Barbecue Cauliflower
pickled gremolata (vegan)

Red Quinoa Falafel
green onion, avocado-tahini sauce (vegan)

SIDES

Choose 2

Green Beans
slivered almonds, sherry cream

Tarragon Potatoes
cider vinegar

Macaroni & Cheese
cheddar béchamel, breadcrumbs, shaved parmesan (option to add truffle shavings*)

Grilled Seasonal Vegetables
extra virgin olive oil, sea salt

Roasted Tri-Colored Carrots
orange harissa reduction, greek yogurt

Creamy Stone-Ground Polenta
parmesan, fresh herbs (option to add truffle shavings*)

Horseradish Smashed Potatoes
roasted garlic, frizzled onions

Crispy Brussels Sprouts
rosemary, honey, pumpkin seed brittle

Grilled Asparagus
parmesan, extra virgin olive oil, sea salt

DESSERTS

Includes all items

Brownie Bites
orange caramel, sea salt

Petite Brown Butter Financiers
dried cranberry, ginger glaze

Pâte à Choux Puffs
lemon curd, rock sugar