

# DISTRICT WINERY

## *Plated Dinner Menu*

### ANTIPASTI

Includes all items

Artisanal cheeses and charcuterie, house-marinated olives, maple cayenne nuts, dried and fresh seasonal fruit

### 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
- Housemade 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

# APPETIZERS

Choose 1 salad, 1 cold appetizer, or 1 hot appetizer

## SALAD

### **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)

## COLD

### **Olive Oil Poached Shrimp\***

charred leek & fava bean salad, feta mousse

### **House Cured Salmon Tartare\***

champagne gelée, celery salad, poblano cream

### **Slow Roasted Tomatoes**

burrata, caponata

### **Pickled Golden Beets**

green papaya, spiced cashews, grapefruit, fresno chili

## HOT

### **Lump Crab Cake\***

shrimp mousse, toasted brioche, chipotle cream

### **Braised Bacon\***

roasted broccoli, maple yogurt, burnt garlic

### **Herbed Goat Cheese Timbale**

roasted garlic, grilled zucchini, pipérade

### **Roasted Maitake Mushroom**

coconut jasmine rice, tomato chutney

### **Farro Risotto**

sweet pea, caramelized onion, crème fraîche, truffle oil

\*available for supplemental cost

## ENTRÉES

Choose 2; Guests select 1 tableside

### **Pan-Seared Salmon**

capers, orange browned butter, herb glazed baby potatoes, roasted broccoli & olives

### **Baked Fluke**

herbed panko crust, lemon beurre blanc, grilled asparagus, black-eyed pea salad

### **Fennel Crusted Cod**

smoked chowder, bacon, sweet corn, fingerling potatoes

### **Roasted Chicken**

spiced citrus brine, preserved lemon, coriander-thyme jus, harissa glazed carrots, greek yogurt, couscous

### **Buttermilk Fried Chicken**

sesame, herbs, kaffir lime leaf, soy glaze, aged cheddar macaroni & cheese, szechuan sugar snap peas

### **Roasted Pork Loin**

charred tomato jus, esquites, butter braised radish, summer squash, chicharrón

### **Roasted Leg of Lamb**

salsa verde, ginger-fried quinoa, roasted garlic sautéed bok choy, shiitake mushrooms

### **Grilled Hanger Steak**

grilled scallions, pink peppercorn jus, horseradish smashed potatoes, crispy brussels sprouts with honey & rosemary

### **Roasted Beef Tenderloin\***

porcini mushroom jus, braised leek, potato & celery root gratin, sautéed swiss chard

### **Braised Short Rib**

fried leeks, smoked chiles, mascarpone polenta, seasonal succotash,

### **Spinach & Artichoke Cannelloni**

basil, nutmeg, roasted mushroom & tomato stew, parmigiano-reggiano

### **Barbecue Cauliflower**

pickle gremolata, heirloom baked beans, tuscan kale slaw, mustard seeds (vegan)

### **Baked Stuffed Eggplant**

toasted pine nuts, spiced chickpeas, pomegranate, mint yogurt

## DESSERT

Choose 1

### **Dark Chocolate-Caramel Tart**

coffee, bourbon, toasted marshmallow

### **Olive Oil Cake**

orange glaze, orange & castelvetrano olive salad, mint

### **Icebox Lime Cheesecake**

graham cracker crust, strawberry, hibiscus

### **Roasted Seasonal Fruit Clafoutis**

red wine-cinnamon syrup, sour cream

### **Butterscotch Bavarois**

roasted peanut tuile, balsamic

## PETIT FOURS

Each table receives platters with all items

### **Brownie Bites**

orange caramel, sea salt

### **Petite Brown Butter Financiers**

dried cranberry, ginger glaze

### **Pâte à Choux Puffs**

lemon curd, rock sugar