

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