

DISTRICT WINERY

Family Style Dinner

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ANTIPASTI

Includes all items

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

HORS D'OEUVRES

Choose 5 passed items

COLD

Pepper-Seared Salmon Bites sweet wasabi caramel, salmon chicharrón

Scallop Ceviche green chili, cucumber, plantain

Roast Duck Summer Rolls basil, bean sprouts, sriracha

Steak Tartare potato gaufrette, crème fraîche, fried caper

Roasted Garlic Hummus sesame-cilantro shortbread, apricot chutney

Kimchi Cupcake yuzu cream, nori, bonito

Roasted Baby Beet Salad herbed boursin, pumpernickel

Seasonal Soup Shooter

HOT

Shrimp Salchicha warm corn butter, chorizo

Baked PEI Mussels brioche, fennel, thyme

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

Za'atar Roasted Chicken pickled 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

Spring Roll Curried Spanakopita preserved lemon

Mushroom Tartlet béchamel, parmesan

Grilled Corn Arepas chipotle, pickled peppers

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SALAD

Choose 1

Frisée & Asian Pear Salad

grilled sourdough, parmesan, tarragon vinaigrette

Watercress Salad

apple, celeriac, pomegranate seeds, mustard vinaigrette

Pickled Beet & Arugula Salad

hazelnuts, honey & burnt orange vinaigrette

Escarole Salad

plancha red onion, pine nuts, pecorino, caesar dressing

Kale Salad

apple, grilled scallions, lemon tahini, crispy cumin chickpeas

Tomato & Watermelon Salad

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

ENTRÉES

Choose 2

Red Miso Glazed Salmon

ginger-scallion gremolada

Baked Icelandic Cod

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

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ENTRÉES

(cont.)

Spinach & Artichoke Cannelloni

housemade pasta, parmesan cream, sage

Red Quinoa Falafel

green onion, avocado-tahini sauce (vegan)

SIDES

Choose 2

Green Beans

almond curry, crispy cilantro

Tarragon Potatoes

cider vinegar

Macaroni & Cheese

cheddar béchamel, breadcrumbs, shaved parmesan

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

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

Lemon Bars

shortbread cookie crust, powdered sugar dusting