

DISTRICT WINERY

PRIVATE DINING DINNER MENU

CHEF'S WHIM

Served Tableside

An “in the moment” creation of the Chef, sharing the Chef's choice of vegetables, fruits, cheeses and meats arranged with accompaniments. No board is ever the same and the board will be described in detail for your group.

SHARED PLATES

Includes all three, served family style

Fingerling Sweet Potatoes

sweet cream, crushed almonds, sage
(GF)

Garden Lettuce

red little gem, walnut vinaigrette, radish, carrots, popped sorghum
(GF, VG)

District Winery BBQ Chicken

gochujang, scallions, toasted sesame seeds
(GF, NF*)

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ENTREÉS

Choose 2, guests select tableside

Grilled Flank Steak

sweet and sour beets, horseradish flan
(GF, NF)

Striped Bass

ratatouille
(GF, NF, P)

Grilled Chicken Breast

Chef Nicholas' farmers vegetables, marble potatoes,
chicken jus
(NF, GF)

Lamb Shank

cauliflower couscous, ras el hanout
(GF)

Mushroom Risotto

wild mushrooms, parmigiano reggiano
(VEG, NF)

DESSERT

Flourless Sacher Torte

Flourless chocolate cake, apricot jam, whipped cream
(GF)