

DISTRICT WINERY

DINNER MENU

ANTIPASTI

Served Tableside

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

SALAD

Choose 1 to be served Family- Style

Frisée & Mixed Green Salad

grilled sourdough, asian pear, parmesan, tarragon vinaigrette
(VEG)

Escarole Salad

plancha red onion, pine nuts, pecorino, caesar dressing
(GF, P)

Kale Salad

apple, grilled scallions, lemon tahini, crispy cumin chickpeas
(VEG, GF)
- contains honey -

Little Gem Salad

tomato, cucumber, pickled onion, crispy pita, feta, olive-oregano dressing
(VEG, NF)

P - Pescetarian DF - Dairy Free VEG - Vegetarian NF - Nut Free (*contains sesame) VG - Vegan GF - Gluten Free

***available for supplemental cost

DISTRICT WINERY

DINNER

Choose 2 Entrées & 2 Sides

Served Family-Style

ENTRÉES

Seared Salmon

lemon beurre blanc sauce
(P)

Icelandic Crusted Cod

herbed panko, carrot-mustard butter sauce, parsley
(P, NF)

Roasted Chicken

spiced citrus brine, coriander-thyme jus,
preserved lemon
(GF, DF, NF)

Buttermilk Fried Chicken

soy glaze, herbs, kaffir lime leaf
(NF*)

Cauliflower Shawarma

hummus, tahini sauce
(VG, GF, NF)

Grilled Hanger Steak

peppercorn jus, grilled scallions
(GF, DF, NF)

Grilled Rack of Lamb***

date tamarind glaze, spiced carrot jus
(GF, DF, NF)

Filet Mignon***

mojo sauce
(GF, DF, NF)

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SIDES

Choose 2

Green Beans

teriyaki, sesame seeds, miso aioli
(VG, NF*)

Tarragon Potatoes

cider vinegar
(GF, VG, NF)

Macaroni & Cheese

cheddar béchamel, breadcrumbs, shaved parmesan
(VEG, NF)

Grilled Seasonal Vegetables

extra virgin olive oil, sea salt
(VG, GF, NF)

Roasted Tri-Colored Carrots

orange harissa reduction, yogurt
(VEG, GF, NF)

Grilled Asparagus

parmesan, extra virgin olive oil, sea salt
(VEG, GF, NF)

Horseradish Smashed Potatoes

roasted garlic
(VEG, GF, NF)

Crispy Brussels Sprouts

rosemary, honey, pumpkin seed brittle
(VEG, GF, NF)

DISTRICT WINERY

PETIT FOURS

Tables will receive an assorted platter featuring all items

Served with tableside coffee & tea

Earl Grey Ganache Truffles

honey, cocoa powder

(VEG, GF, NF)

Coconut Macaroons

white & dark chocolate drizzle

(VEG, GF, NF)

Mascarpone Mousse Tart

strawberry, lemon curd

(VEG, NF)