

# 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 of the Chef’s choosing. 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*

#### **Eggplant Caviar & Tomatoes**

trio of tomatoes, green curry, eggplant chips

#### **Shaved Zucchini & Patty Pans**

toasted hazelnuts, fresno chillies, lemon vinaigrette

#### **District Winery BBQ Chicken**

gochujang, scallions, toasted sesame seeds

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## ENTREÉS

*Choose 2, guests select tableside*

### **Grilled Flank Steak**

Sweet and sour beets, horseradish flan

### **Striped Bass**

ratatouille

### **Grilled Chicken Breast**

Chef Nicholas' farmers vegetables, marble potatoes,  
chicken jus

### **Lamb Shank**

cauliflower couscous, ras el hanout

### **Mushroom Risotto**

wild mushrooms, parmigiano reggiano  
(VEG)

## DESSERT

### **Flourless Sacher Torte**

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