

Plated Dinner with Wine Pairing

Our Chef has cultivated a wonderful four-course menu complementing our magnificent wines!

10-person minimum

At \$230 ++ per person

Choose One Beginning

English Pea Salad

Pea Leaves, Ricotta Salad, Vinaigrette

Dungeness Crab Salad

Little Gem Lettuce, Sumac, Almonds, Lemon Vinaigrette

Heirloom Tomato Salad

Prosciutto, Burrata, Basil

Baby Beets

Chèvre, Pecans, Citrus Vinaigrette

Friséé, Salad

Hericot Verts, Fingerling Potatoes, Midnight Moon Cheese

Choose One Middle

Sweet Pea Agnolotti

Mascarpone, Mint, Meyer Lemon

Day Boat Scallops

Coconut Rice, Lime Emulsion

Pacific Halibut

Corn Soubise, Beurre Blanc

Chicken Tortellini

Mushroom Espuma, Spring Onion

Choose One Main

Summer Squash Risotto

Carrot Reduction, Marjoram

King Salmon

Patatas Bravas, Salsa Verde

Free Ranch Chicken Breast

Crispy Gnocchi, Wild Mushrooms, Thyme

Akaushi Beef Short Ribs

Celery Root, Black Truffle

Grilled Beef Tenderloin

Polenta, Baby Vegetables, Red Wine Jus

Leg of Lamb

Couscous, Cranberry, Almonds

Choose One Dessert

Flourless Chocolate Tart

Strawberry Cheesecake

Apple Galette

Berry Pavlova

Wines

Laird Family Estate Pinot Grigio

Laird Family Estate Cold Creek Chardonnay

Laird Family Estate Pinot Noir

Laird Family Estate

**See Page Two for additional add-ons*

Please note all pricing includes use of the facility for three hours for lunch and four hours for dinner, tables, chairs, linen, and service items (for up to 100 guests), as well as set up and break down.



Hors d'oeuvre Add-Ons

Additional \$32 ++ per person

Choose Three

Hot

Hamachi Ceviche, *Ruby Grapefruit, Jalapeno*
Smoke Trout, *Crème Fraiche, Potato Crisp*
Osetra Caviar, *Crème Fraiche, Potato Crisp*
Ahi Tuna, *Maui Onion, Taro Crisp*
Wagyu Beef Tartar, *Blue Cheese Mousse, Crostini*

Cold

Wild Mushroom Volovan, *Beurre Blanc, Chives*
Goat Cheese Croquette, *Adriatic Figs*
Chestnut Fritter, *Cabernet Jus, Quince*
Maine Lobster Arancini, *Pimento Aiolo, Meyer Lemon*
Beef Short Rib Gouger, *Parsnip Slaw, Black Truffle*
Liberty Duck Tortellini, *Ricotta, Duck Consommé*
Akaushi Slider, *Secret Sauce, Pickles*

IV
& Vine
Events

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