

# Plated Lunch

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

*10-person minimum*

*At \$170 ++ 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 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 Jillian's Red Blend

*\*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.*



**Hor; d'ouerve 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*

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& Vine  
Events

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