



night at the
vineyard

MENU

[FIRST COURSE]

Charcuterie

chef selected meats, cheeses, and accompaniments

[SECOND COURSE]

Primi Piatti

creamy grilled polenta topped with braised short rib

burrata, roasted tomato, and pesto flat bread

house-made spinach sfoglini (trumpet) pasta
with garlic butter sauce, and sautéed shrimp

[THIRD COURSE]

Antipasti

arugula, strawberry, and candied pecan salad with
lemon vinaigrette, and pecorino cheese

[THIRD COURSE]

Vineyard Mains

oak grilled Tuscan rosemary ribeye steak

roasted asparagus topped with parmesan

wild mushroom and herb risotto

[FOURTH COURSE]

Desserts

tiramisu

zabaglione with fresh berries

