



SUMMER PRIVATE DINING MENUS June, July, August and September

Passed Hors d'oeuvre

Please Select Four:

Summer Ratatouille on Crostini with Parmigiano-Reggiano
Grilled Marinated Tuna Skewer with Ginger Dipping Sauce
Heirloom Tomato, Fresh Mozzarella and Basil on Baguette
Spicy Rock Shrimp Flatbread with Basil Pesto and Dry-Aged Jack Cheese
Smoked Chicken Salad on Brioche with Caramelized Onions
Grilled Marinated Pork Loin Skewer with Romesco

Hors d'oeuvre Displays

Serves 25 Guests

Local Artisan and Imported Cheeses with Fruit, Assorted Crackers and Sliced Sourdough Baguettes
Seafood Display of Prawns, Oysters, Marinated Tuna, Manilla Clams, Wine Poached Mussels and Sea Scallops
with Brut Mignonette and Cocktail Sauce
Seasonal Fruit Display with Berries, Grapes, Tropical Fruit and *Flowers from The Garden*
House Cured Salmon Infused with Lemon and Chervil
Served with Avocado-Caper Relish, Crème Fraîche, and Toast Points
Country Style Antipasto Display with Cured Meats, Italian Cheeses, Grilled Garden Vegetable Salads,
Green and Black Olives, Roasted Garlic and Cracker Bread
Riva Ranch Chardonnay Poached Prawns with Horseradish Cocktail Sauce and Lemons
Fondue of Gruyère and Emmental Cheese with Garlic, White Wine and Served with Zapaton
Local and Seasonal Mesquite Fired Vegetables Marinated with Garlic, Balsamic and *Herbs from The Garden*

*Menus change seasonally and use sustainably and organically
grown local ingredients to create sublime wine country fare.*



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Appetizer

Please Select One:

Summer Chanterelle and Sweet Corn Risotto

Assorted Summer Melons with Prosciutto, Figs and Port Reduction

Smoked Salmon with Crispy Potatoes, Dill Crème Fraîche, Lemon Essence and Caviar

Housemade Summer Squash and Ricotta Cheese Ravioli with Roasted Tomatoes and Basil

Grilled Green Beans with Summer Chanterelles, Currant Tomatoes and Aioli

Soup

Please Select One:

Grilled White Corn Soup with Nasturtium-Chervil Butter

Chilled Melon Soup with Brut and Mango Cream

Salad

Please Select One:

Caesar Salad with Garlic Croutons and Parmigiano-Reggiano

Market Green Salad with *Shropshire* Blue Cheese, Toasted Pecans and Balsamic Vinaigrette

Baby Spinach Salad with Applewood Smoked Bacon, Hard-Cooked Egg and Honey-Mustard Dressing

Arugula Salad with Sweet 100 Tomatoes and Goat Cheese-Tapenade Crouton

Heirloom Tomato Salad with Balsamic-Cabernet Vinaigrette, Roasted Onions,
Blue Cheese and Opal Basil

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Main Course

Please Select One or Two:

Wente Vineyards Signature House Smoked Double Cut Pork Chop on Creamy Polenta with Garden Chard and *Brentwood* Peach Chutney

Pan Seared Salmon with Mashed New Potatoes, Summer Vegetables and Avocado-Tomato Relish

Grilled Marinated Chicken Breast with Roasted New Potatoes, Patty Pan Squash, Little Tomatoes and White Corn-Cilantro Salsa

Pan Seared Halibut with Sweet Corn Risotto, Summer Peppers and Tomato-Basil Sauce

Mesquite Grilled Filet of Beef with Potato-Leek Gratin, Blue Lake Beans and Mushroom-Cabernet Sauvignon Sauce

*Charcoal Grilled Lamb Loin Chops with Potato Gratin, Ratatouille and *Crane Ridge* Merlot Wine Reduction

Duet Plate of Grilled Filet of Beef with Rich Natural Jus and Pan Seared Salmon with Aioli on Mashed Potatoes and Summer Vegetables

Dessert

Please Select One:

Sacher Torte with Raspberry Preserves and Summer Sorbet

Cappuccino-Chocolate Ice Cream Cake with Raspberry Sauce

Buttermilk-Vanilla Bean Pana Cotta with Mixed Berry Compote

Chocolate Peanut Butter Tart with Vanilla Malt Ice Cream & Honey Caramel

Nectarine-Blueberry Crisp with White Chocolate Parisienne Cream

Chef's Selection of Assorted Cookies, Confections and Sweets

Includes fresh country bread Wente Vineyards olive oil, select coffee, decaffeinated coffee, and specialty teas.

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Buffet

Minimum of 50 Guests

Salads

Please Select Three:

Caesar Salad with Garlic Croutons and Parmigiano-Reggiano

Heirloom Tomato Salad with Basil Pesto, Roasted Garlic, Pine Nuts and Fresh Mozzarella

Baby Spinach Salad with Applewood Smoked Bacon, Hard-Cooked Egg and Honey-Mustard Dressing

Field Mix Salad with Baby Tomatoes, Goat Cheese and Citrus Vinaigrette

Summer Melon Salad with Figs, Mint and Port

Main Course

Please Select Two or Three:

Herb and Garlic Marinated Beef Strip Loin with Jus and Horseradish Chantilly

Grilled Chicken Breast with White Corn-Cilantro Salsa

Pan Seared Salmon with Avocado-Tomato Relish

House Smoked Boneless Pork Loin with *Brentwood* Peach Chutney

Grilled Leg of Lamb with Rosemary-Olive Aioli

Roasted Portabella Mushroom Wellington with Eggplant, Leeks, Spinach and Blue Cheese-Herb Butter

Accompaniments

Mashed Red-Skinned Potatoes with Scallions and Parsley

Seasonal Garden Vegetables

Dessert

Chef's Selection of Assorted Cookies, Confections and Sweets

Includes fresh country bread Wente Vineyards olive oil, select coffee, decaffeinated coffee, and specialty teas.

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