

THE RESTAURANT  
*At*  
**WENTE**  
VINEYARDS

Early Summer Lunch & Dinner Menu

**Appetizers**

*Please Select One:*

Squash Blossom Custard and Grilled Blue Lake Beans with Prosciutto and Tarragon Pesto  
Orecchiette Pasta with House-Smoked Salmon, Fennel Cream, Little Tomatoes and Young Spinach  
Wood Fired Prawns on Fresh Shelled Cranberry, Fava and Yellow Wax Beans with Cress and Aioli

**Soup and Salads**

*Please Select One:*

Seasonal Savory Soup from our Daily Menu  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
Local Farm's Market Greens with Goat Cheese and Sherry Vinaigrette  
Back Door Salad, *composed of ingredients delivered to our kitchen this morning*

**Main Courses**

*Please select three items for groups of 30 or less, two items for groups of 31 to 50 guests*

Mesquite Grilled Filet of Angus Beef  
House Smoked Double Cut Pork Chop  
Oven Roasted 38° North Chicken Breast  
Pan Seared Seasonal Fish  
Vegetarian Selection: Housemade Pasta or Risotto

*Served with fresh baked country bread, extra virgin olive oil, select coffee, decaffeinated coffee and specialty teas.  
Your main course selection will be accompanied by ingredients, chosen by our chefs,  
reflecting what is fresh, seasonal and of the highest quality.*

*Additional courses may be added*

**Wedding Cake**

Beautifully Decorated Wedding Cake  
Choice of 13 Flavors and 8 Wedding Cake Designs  
Custom Cake Design Accommodated for an Additional Fee