

Catering Menu

PASSED CANAPÉS

Choice of 3

Crispy Pork Belly *

Black Garlic Molasses and Thai Basil

Tuna Tartar *

with Rice Cakes

Smoked Salmon *

"Lox Roll" bites

Sauternes Poached Apple *

Aged Sherry

Fresh Tomato and Peach Salad *

Tomato and Peach Gazpacho

House Crostini

Confit Shallot and Crispy Prosciutto

Cheese Gougeres

Mini Quiche Lorraine

Lardon and Gruyère

Mini Quiche Florentine

Spinach and Comtè

\$22 person

OR

THE VINEYARD STATION

Charcuterie and Cheese *

Assortment of Dried Fruits and Nuts

\$20 person

Sturia Caviar and Smoked Salmon

Blinis and Accoutrements

\$48 person

Raw Bar

Assorted Seasonal Shellfish and
Accoutrements

Market price

***Gluten-free**

Virginia Table Menu

FIRST COURSE

Choice of One

Carrot Salad * 16
Yoghurt, Walnuts & Coriander

Cucumber & Tomato Salad * 16
Quinoa, Feta Cheese, Lemon, Fresh Herbs

Mixed Green Salad * 14
Lemon Vinaigrette

Classic Caesar Salad 16
Brioche Croutons

ENTRÉE DUOS

Choice of one, with seasonal accompaniments

Beef Filet & Diver Scallop 64

Bison Filet & Maine Lobster Tail 72
New Frontier Bison

Ribeye & Maine Lobster Tail 74
Snake River Farm Beef

Chicken Breast & Jumbo Shrimp 58

Rockfish & Jumbo Shrimp 62

VEGETARIAN ENTRÉE

Choice of one

Truffled Mushroom Risotto * 40
with Parmesan-Reggiano

Cauliflower "Steak" * 44
Lemon & Black Pepper with Pine Nuts and
Parmesan-Reggiano

DESSERT

Choice of One

Seasonal Fruit Cobbler 10

Chocolate Pot de Crème * 10

Vanilla Bean Crème Brûlée * 10

Vanilla Panna Cotta * 10

***Gluten-free**

