



THE WINE KITCHEN IN YOUR KITCHEN

Now we are bringing the Wine Kitchen restaurant experience to your home. You are able to enjoy the same seasonal menu and chef driven cuisine along with our hand-selected wines...just in the comfort of your own home.

It's like being at the Wine Kitchen, but in your Kitchen.

We bring the food & drink, plates, glassware, linens and everything we need. You just enjoy your guests. Nothing for you to clean up, no pots to scrub or counters to wipe. When we leave, it will look like we were never there.

COVID19 Caveat

We are taking all necessary precautions to keep you, your guests and our staff safe. We will be wearing masks during the entirety of your event as well as regular hand washing and glove usage. All staff member will have their temperature checked as well as have no symptoms of illness of any kind prior to arriving at your home.

All dinners are for between six and 12 guests.

Select one of the three menus below. Invite your guests. We will take care of everything else.

– the Wine Kitchen

MENUS

WINES FROM AROUND THE WORLD DINNER (125 PER PERSON)

First Course

Carrot–Rhubarb Soup / charred ramps / pistachios

Paired with: Les Pierres de la Liberte, Grenache, Cinsault, Syrah, 2019
(Cotes de Provence, France)

Second Course

House–made Bucatini / roasted mushrooms / English peas / ramps / mushroom veloute

Paired with: Rocklin Ranch, Chardonnay, 2018 (Monterey, California)

Third Course

Pan Roasted Halibut / crispy quinoa / caramelized fennel / bacon jam

Paired with: River’s Edge Elkton Cuvee, Pinot Noir, 2014 (Elkton, Oregon)

Fourth Course

5 oz Roseda Farms Beef Tenderloin / crispy fingerling potatoes / asparagus / red wine sauce

Paired with: Ivori Tinto, Garatxa Negra, Syrah, 2018 (Alella, Spain)

Dessert

Upside–down Rhubarb Cake / rose water poached rhubarb / meyer lemon sorbet

Paired with: Huber, Sparkling Rose, Zweigelt, Pinot Noir, NV (Reichersdor, Austria)

HILLS OF ITALY WINE DINNER (125 PER PERSON)

First Course

Local Strawberry and Baby Beet Salad / ramps / fennel / ramp vinaigrette / ricotta salata /
Le Gouter whole grain crackers

Paired with: Rose delle Siepi, Perla del Garda, Rebo, 2018 (Lombardia, Italy)

Second Course

Seafood Ravioli / cippolini onions / baby carrots / white wine – butter sauce

Paired with: Famiglia Boron, Pinot Grigio, 2019 (Delle Venezie, Italy)

Third Course

Pan Roasted Scallops / citrus / charred baby lettuce / green goddess dressing / black olives

Paired with: Tenuta Casali, Palazzina, Sangiovese, 2017 (Emilia–Romagna, Italy)

Fourth Course

5 oz Roseda Farms Beef Tenderloin / warm shelling bean salad / pancetta vinaigrette /
asparagus/ red wine sauce

Paired with: Pietraventosa, Volere Volare, Primitivo (Puglia, Italy)

Dessert

Upside–down Rhubarb Cake / rose water poached rhubarb / meyer lemon sorbet

Paired with: Antica Casa, Aresca, Moscato d' Asti, 2019 (Mobercelli, Italy)

WINE KITCHEN LUXURY WINE DINNER (185 PER PERSON)

First Course

Pan Roasted Scallops / citrus / charred baby lettuce / green goddess dressing / black olives
Paired with: Les Pierres de la Liberte, Grenache, Cinsault, Syrah, 2019
(Cotes de Provence, France)

Second Course

Squid Ink Spaghetti / Lobster / Calabrian Chiles / Sea Urchin Emulsion / Panne Fritto
Paired with: Casa Dumetz, Clementine Carter / Grenache Blanc / 2018
(Santa Barbara, California)

Third Course

Pan Roasted Halibut / crispy quinoa / caramelized fennel / cippolini onions / bacon jam
Paired with: Migration by Duckhorn, Chardonnay, 2018 (Sonoma Coast, California)

Fourth Course

Pan Roasted Roseda Farms Tenderloin / warm shelling bean and fingerling potato salad /
pancetta vinaigrette / asparagus / red wine sauce
Paired with: Saddleback Rancher Red, Cabernet Sauvignon, Zinfandel, Petite Syrah, 2016
(Napa Valley, California)

Dessert

Gluten Free Peanut Butter Cheesecake / strawberry jam / macerated strawberries /
salted peanuts
Paired with: Taylor Fladgate, Porto 2014 LBV (Duoro, Portugal)