



## 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 (145 PER PERSON)

## First Course

Sunchoke Soup / guanciale / mushrooms / blood orange

*Paired with:* Chateau Le Prieur, Sauvignon Blanc, Semillon, 2019

(Bordeaux, France)

## Second Course

Goat Cheese Ravioli / roasted pears / wilted greens / citrus butter

*Paired with:* Stadt Krems, Gruner Veltliner, 2020 (Kremstal, Austria)

## Third Course

Pan Roasted King Salmon / vanilla–parsnip puree / root vegetables / citrus

*Paired with:* Langhe Rosso, G.D Vajra, Italian Red Blend, 2019 (Langhe, Italy)

## Fourth Course

Long Island Duck Breast / lentils / confit fennel / agro dolce / gin herb–citrus gastrique

*Paired with:* Dr Heyden, Oppenheimer, Pinot Noir, 2017 (Rheinhessen, Germany)

## Dessert

Vanilla Cheesecake / pretzel crust / brown sugar apples / bourbon caramel

*Paired with:* Antica Casa Aresca, Moscato d’Asti, 2020 (Mombocelli, Italy)

# DOMESTIC WINES WINE DINNER (145 PER PERSON)

## First Course

Warm Mushroom Salad / bacon dressing / pickled shallots / burrata cheese

*Paired with:* Lemelson, Tikka's Run, Pinot Gris, 2019 (Willamette Valley, Oregon)

## Second Course

Basil Fettuccine / Littleneck clams / calabrian chilis / garlic oil / breadcrumbs

*Paired with:* Casa Dumetz, Clementine Carter, Grenache Blanc, 2019 (Santa Barbara, California)

## Third Course

Pan Roasted Scallops / charred pear salad / butternut squash / mustard greens

*Paired with:* Linden Vineyards, Wabi Sabi White Blend, Vidal Blanc, Semillon, Viognier, Petit Manseng, 2019 (Linden, Virginia)

## Fourth Course

6 oz Roseda Farms Strip Loin / cider braised Brussels sprouts / guanciale / mashed potatoes / red wine sauce

*Paired with:* The Dude, Cabernet Sauvignon, Merlot, Cab Franc, Petite Verdot, 2018 (Napa, California)

## Dessert

Vanilla Cheesecake / pretzel crust / brown sugar apples / bourbon caramel

*Paired with:* The Diver, Days of Youth, Gewurztraminer, Chardonnay, Sauvignon Blanc, NV (California)

# WINE KITCHEN LUXURY WINE DINNER (195 PER PERSON)

## First Course

Pan Roasted Scallops / charred pear salad / butternut squash / mustard greens

*Paired with:* Tissot, Mataret, Altese, 2018 (Bugey, France)

## Second Course

Basil Fettuccine / Littleneck clams / calabrian chilis / garlic oil / breadcrumbs

*Paired with:* Casa Dumetz, Clementine Carter / Grenache Blanc / 2018  
(Santa Barbara, California)

## Third Course

Long Island Duck Breast / lentils / confit fennel / agro dolce / gin herb-citrus gastrique

*Paired with:* ValCerasa – Alice Bonaccorsi, Etna Rosso, Nerello Mascalese, Nerello Cappuccio (2016)

## Fourth Course

Pan Roasted Roseda Farms Tenderloin / cider braised Brussels sprouts / guanciale / mashed potatoes / red wine sauce

*Paired with:* Saddleback Rancher Red, Cabernet Sauvignon, Zinfandel, Petite Syrah, 2016  
(Napa Valley, California)

## Dessert

Tiramisu Candy Bar / feuillantine / coffee-mascarpone

*Paired with:* Taylor Fladgate, Porto 2014 LBV (Duoro, Portugal)