



Fall/Winter Garden Luncheon Menu

\$50 per person - Served family style

Fall Vegetable Salad

with cauliflower, broccolis, sofrito vinaigrette

Pan Roasted Mary's Chicken Breast

with Nueske bacon, cranberry bean stew, chicken jus

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Assorted Miniature Desserts

(one mini per guest)

Local honey panna cotta with lavender shortbread

Carrot cake with cream cheese and walnuts

Sea salt and chocolate tarts

Salad and Entrée is served together ~ family style

Dessert Mini's are served after salad and Entrees are finished

Kelleher Family Vineyard Wine Pairing Menu

\$110 per person

(menu/vintages subject to change)

Dungeness Crab Fondue

braised artichoke, melted leeks, gruyere and brie with
crispy garlic flatbreads

2018 Kelleher Sauvignon Blanc, Block 21, Oakville

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Tempura Green Beans

with spicy mustard sauce

2018 Kelleher Chardonnay, 'Three Sisters', Green Valley

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Grilled Flatiron

with roasted garlic polenta and roasted root vegetables

2013 Kelleher Cabernet Sauvignon, 'Brix Vineyard' Oakville
and

2014 Kelleher Cabernet Sauvignon, 'Brix Vineyard' Oakville



Family Style Menu

\$75 per person

Starter

please choose one (additional choice at \$5 per person)

Baby greens salad with strawberries, herbed goat cheese, toasted walnuts, and lemon balsamic vinaigrette
Butter lettuce salad with radish, cherry tomatoes, cucumbers, pesto and aged balsamic
Chopped caesar salad with shaved parmesan and garlic croutons

Entrees

please choose two (additional choice at \$15 per person)

Brix Fried Chicken with house made hot sauce
Wood Grilled Salmon with tomato beurre blanc
Garlic Rubbed Tri-Tip with bordelaise vinaigrette
Kelleher Braised Short ribs with tomato balsamic
Sesame Glazed Pork Loin
Truffle Roasted Mary's Chicken with roasted chicken jus
Forest Mushroom Risotto

Sides

please choose three (additional choice at \$10 per person)

Blue lake green beans
Grilled asparagus
Brown butter caramelized brussels sprouts
Brix garden chard
French Fries
Truffle mac and cheese
Cranberry bean stew with hobbs bacon
Potato puree

Miniature Desserts

(one mini per guest)

Local honey panna cotta with lavender shortbread
Carrot Cake with cream cheese and walnuts
Salted caramel and chocolate tart