



## **Spring Garden Luncheon Menu**

\$50 per person - Served family style

### **Asparagus Salad**

with watercress, bacon lardon and sauce gribiche

### **Pan Roasted Mary's Chicken Breast**

with spring vegetable, couscous salad, celery root, meyer lemon beurre blanc

~

### **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

2017 Kelleher Sauvignon Blanc, Block 21, Oakville

~

### **Tempura Green Beans**

with spicy mustard sauce

2016 Kelleher Chardonnay, 'Three Sisters', Green Valley

~

### **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  
Short Smoked Salmon with lobster butter  
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  
Sea Salt and chocolate tarts