



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 (165 PER PERSON)

First Course

Tomato–Watermelon Gazpacho / blistered cherry tomatoes / taggiasca olives / ricotta salata
Paired with: Triennes, Rose, Cinsault, Grenache, Syrah, Merlot (Marseilles, France) 2019
(Cotes de Provence, France)

Second Course

Heirloom Tomato Salad / braised peppers / burrata cheese / crispy quinoa
Paired with: Walsh Family Wine, Rose, Cab Franc/Cab Sauv, 2020 (Purcellville, Virginia)

Third Course

Pan Roasted Halibut / summer beans / charred corn / summer squash / tomato jam
Paired with: Troupis, Hoof & Lur, Rose/Orange, Moschofilero, 2020 (Peloponnese, Greece)

Fourth Course

Sliced New York Strip Steak / confit fingerling potatoes / charred eggplant puree / summer vegetables / smoked tomato butter
Paired with: Pedro Gonzalez Mittelbrunn, Prieto Pecudo, 2019 (Castilla y Leon, Spain)

Dessert

Brown Butter Almon Cake / honey roasted peaches / toasted almonds / honey–whey sorbet
Paired with: Disnoko, Tokaji Aszu, Furmint, 2012 (Tokaji, Hungary)

HILLS OF ITALY WINE DINNER (165 PER PERSON)

First Course

Shrimp Scampi / garlic butter / calabrian chiles / lemon / roasted tomatoes / toasted asiago bread

Paired with: Le Marie, Blanc De Lissart, Malvasia Moscato, 2019 (Piedmont, Italy)

Second Course

Local Stonefruit Salad / butter lettuce / cucumbers / almonds / creamy meyer lemon dressing

Paired with: La Pianelle, 'Al Posto Del Fiori', Rose, Nebbiolo, Vespolina, Croatina, 2019 (Piedmont, Italy)

Third Course

Old Bay Bucatini / local crab / Calabrian chiles / bread crumbs

Paired with: Cenatiempo, Ischia Bianco Superiore, Biancolella, Forestera (Ischia, Campania, Italy) 2019

Fourth Course

Sliced New York Strip Steak / confit fingerling potatoes / charred eggplant puree / summer vegetables / smoked tomato butter

Paired with: Collorsorba, 'Le Due Gemme', Super Tuscan Blend, Sangiovese, Cabernet, Syrah

Dessert

Brown Butter Almond Cake / honey roasted peaches / toasted almonds / honey-whey sorbet

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

WINE KITCHEN LUXURY WINE DINNER (195 PER PERSON)

First Course

Shrimp Scampi / garlic butter / calabrian chiles / lemon / roasted tomatoes / toasted asiago bread

Paired with: Jean Vesselle, Brut Rose, 'Oeil De Perdrix', Pinot Noir, NV (Bouzy, Champagne, France)

Second Course

Old Bay Bucatini / local crab / Calabrian chiles / bread crumbs

Paired with: Casa Dumetz, Clementine Carter / Grenache Blanc / 2020 (Santa Barbara, California)

Third Course

Rare Seared Tuna / sherry braised peppers / charred stone fruit / fennel pollen powder / peach-fennel salad / caper vinaigrette

Paired with: Evening Land, Seven Springs, Chardonnay, 2018 (Eola-Amity, Willamette, Oregon)

Fourth Course

Pan Roasted Roseda Farms Tenderloin / confit fingerling potatoes / charred eggplant puree / summer vegetables / smoked tomato butter

Paired with: Tenuta di Collosorba, Brunello di Montalcino Riserva, Sangiovese, 2012 (Montalcino, Tuscany, Italy)

Dessert

Flourless Chocolate Cake / raspberry sorbet / macerated summer berries / cocoa nibs

Paired with: Capezzana vin Santo 2010 (Tuscany, Italy)