

VINOLOGY PRIVATE DINNER MENU PACKAGES

ALL PRIVATE MENUS CONSIST OF A THREE COURSE MEAL, WHICH INCLUDES THE FOLLOWING OPTIONS:

SALAD COURSE:

LOCAL GREEN SALAD

cucumber \ avocado \ tomato \ sherry vinaigrette

DESSERT COURSE SELECTIONS:

SEASONAL COBBLER

SEASONAL LAVA CAKE

MENU PACKAGE A: ENTRÉE SELECTIONS - \$40 PER PERSON

CAVATAPPI arugula pesto \ mushroom ragout \ broccoli rabe

BRONZINO roasted fingerling potatoes \ julienned vegetables \ red pepper vinaigrette

HERB CRUSTED CHICKEN haricot verts \ potato puree \ chicken demi

BRAISED SHORT RIB patatas bravas \ braised greens \ red wine demi \ mushroom ragout

MENU PACKAGE B: ENTRÉE SELECTIONS - \$50 PER PERSON

PARISIAN GNOCCHI heirloom squash \ hazelnut sage pesto \ root vegetables \ brown butter

FJORD TROUT butternut squash puree \ farro \ soffrito \ baby beets \ greens \ autumn berry raita

GAME HEN sweet potato puree \ cranberries \ roasted root vegetables

GRILLED SIRLOIN * squash polenta \ braised red cabbage \ broccoli rabe

MENU PACKAGE C: ENTRÉE SELECTIONS - \$60 PER PERSON

VEGAN CASSOULET cranberry beans \ soy miso broth \ confit pearl onions \ smoked shitake mushrooms \ bok choy

SCALLOPS cauliflower \ curry oil \ beluga lentils \ golden raisin \ pork belly \ garbanzo \ baby carrots

DUCK BREAST* cider braised cabbage \ herb spaetzle \ duck confit \ brussels sprout petals \ huckleberry gastrique

CAP OF RIBEYE* black truffle gratin \ parsnip \ wild mushrooms \ broccoli rabe \ cipollini onion \ sauce bordelaise

At Vinology, we aim to create menus that fit every style and budget and can accommodate most dietary restrictions. If you would like to create a custom menu or add anything that is not listed, please let us know and we will do our best to accommodate your request. Custom menus are subject to a higher house service charge. Please note that menus are seasonal and subject to change. Non-alcoholic beverages, such as soda pop, coffee, iced tea, and juice are included free of charge when bar packages are combined any dinner or brunch menu package.

*Notice: Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Menu items are either cooked to order or undercooked.