Vinology Private Dining Menus (Seasonal)

Every event menu option consists of a three course meal, which includes the following options:

SALAD SELECTIONS:

HOUSE SALAD
local greens \ cucumber \ avocado \ tomato \ sherry vinaigrette

DESSERT SELECTIONS:

CRANBERRY APPLE COBBLER guernsey vanilla ice cream\ toasted almonds\ caramelized white chocolate

CHOCOLATE LAVA CAKE molten dulce de leche\toasted marshmallow/coco nib

Menu A Entrée Selections- $40 per person

PASTA PRIMAVERA
parmesan cream \ mushroom ragout \ broccoli \ broccolini

BRONZINO
roasted fingerling potatoes \ julienned vegetables \ red pepper vinaigrette

HERB CRUSTED CHICKEN
haricovert \ braised red cabbage \ herb spaetzli \ peppercorn cream

BRAISED SHORT RIB
braised greens\ potato puree \ red wine demi

Menu B Entrée Selections- $50 per person

ASIAGO GNOCCHI
arugula pesto \ mushroom ragout \ red pepper vinaigrette \ goat cheese \ cacao di bosco

FJORD TROUT
celery root and horseradish \ beet greens \ baby beets \ mustard caviar

SPATCHCOCK GAME HEN
potato puree \ bouqetiere of winter vegetables \ baby shitake mushrooms \ pinot reduction

GRILLED SIRLOIN STEAK*
yukon potato \ parsnip chips\ haricoverts \ red wine demi

Menu C Entrée Selections- $60 per person

KING TRUMPET MUSHROOM
black japonica risotto \ broccoli rabe \ saffron crème \ red pepper vinaigrette

SEA SCALLOPS
Plantain polenta \ callaloo \ mango butternut squash puree \ carrot chip

DUCK BREAST
tea smoked breast \ sesame soba noodles \ kohlrabi \ tart cherry gastrique

CALOTTE DE BOEUF *
mushroom ragout \ potato puree \ haricovert \ caramelized cippoline onions \ sauce bordellaise

At Vinology, we aim to create menus that fit every style and budget. If there is anything that you would like that you don't see here, please let us know and we will do our best to accommodate your request.