



LITTLE VINEYARDS LUNCH PAIRING

\$ 40 PER PERSON

1. PAN ROASTED CHICKEN WITH FENNEL FRONDS & THYME

BABY BUTTER LETTUCE WITH PURPLE ASPARAGUS, FRENCH BEANS, SWEET OLIVES, PICKLED ONIONS, FRESHLY MADE CROUTONS WITH DELLA FATTORIA MEYER LEMON & ROSEMARY BREAD AND A GARLIC VINAIGRETTE

2. ROAST CHICKEN PANINI WITH GRILLED PEACHES AND CRISPY PROSCIUTTO CHIPS AND TARRAGON AIOLI, ON DELLA FATTORIA SEASONAL BAGUETTE

GEM LETTUCES WITH SUGAR SNAP PEAS, BELLWETHER FARMS RICOTTA, PICKLED ONION, CHIVE BLOSSOMS AND CHAMPAGNE VINAIGRETTE

3. GARLIC BUTTER CHICKEN SAUSAGE OVER GRILLED POLENTA WITH JUST PICKED SUMMER SQUASH & CORN WITH PESTO OIL

SUMMER SALAD WITH TOY BOX TOMATOES, FRESH DILL AND MINT, PICKLED ONION, PUMPKIN SEEDS AND A MEYER LEMON VINAIGRETTE

PESCATARIAN & VEGETARIAN

4. PAN ROASTED SALMON WITH CHARRED CHERRY TOMATOES, PESTO AND FRESH DILL

SPRING SALAD WITH FRESH MOZZARELLA, SWEET OLIVES & CURRANTS, MARINATED ARTICHOKE, TOASTED PUMPKIN SEEDS AND A RED WINE VINAIGRETTE

5. GEM LETTUCES WITH HARICOT VERT, PICKLED ONION, AND VELLA MEZZO SECCO DRY JACK CHEESE WITH A GARLIC VINAIGRETTE.

MEDLEY OF SPRING VEGETABLES OVER BELLWETHER FARMS RICOTTA, INCLUDING A TASTING OF BEETS & ASPARAGUS WITH A HARD BOILED EGG

6. 'FIELD ROAST' SAUSAGE, BURRATA AND CHARRED CHERRY TOMATOES WITH SUN DRIED TOMATO PESTO AND FRESH DILL

GEM LETTUCES WITH PICKLED SUMMER SQUASH, CUCUMBER, SWEET OLIVES & CURRANTS, PUMPKIN SEEDS WITH A RED WINE VINAIGRETTE

MEALS ARE SERVED AS BOXED LUNCHES WITH 4 PERSON MIN PER MENU ITEM. MINOR SUBSTITUTIONS ARE AVAILABLE UPON REQUEST FOR DIETARY RESTRICTIONS. LUNCH RESERVATIONS & ORDERS NEED TO BE MADE 72 HRS IN ADVANCED.