



Vineyard Dinner 6/30/24

British Bistro Menu

Course 1- passed @ winery

Salmon Gravlax Crème Puff, Goat Cheese/ Honey Puff, Roasted Vegetable Puff

Course 2

Bubble and Squeak (v)(gf)- Potato, carrot, and kale pancake- British BBQ Sauce

Course 3

1- Bangers and Mash – house pork sausage, roasted garlic mashed, pork demi (gf)
-or

2- Smoked Tofu Tikka Masala- silken tofu, tomato curry, jasmine rice (vg) (gf)

Course 4

Roasted Vegetable Salad- local greens, roasted carrots, beets, candied walnuts, bleu cheese, crispy calamari

Course 5

Strawberry Rhubarb Pie- Chantilly cream, fresh berries
