

A LA CARTE MENU

APPETIZERS

HARVEST 365 GREENS - 12

Cabernet Franc Poached Pears, Blue Cheese,
Candied Walnuts, Icewine Vinaigrette

LOBSTER ROLLS - 20

Poached Lobster, Pullman Loaf, Candied Celery,
Pickled Fennel, Preserved Lemon

CRISPY CALAMARI - 14

Miso Emulsion, Fermented Carrot,
Broccoli Kimchi, Frisée, Easter Egg Radish

CHARCUTERIE - 25

House Cured Meats, Terrine, Rillettes,
Pickled Vegetables, Beer Mustard

PASTA

TORTELLINI - 16

Braised Short Rib, Seared Foie Gras,
Soubise, Marc's Mushroom, Salsa Verde

TAGLIATELLE - 16

Pulled Rabbit Leg, Sugo, Kale Pesto,
Fresh Truffle, Arbequina, Parm Shavings

MAINS

DUCK LEG CONFIT - 36

Creamy Hominy Grits, Roasted Baby Roots,
Raw Beet Salad, Hen's Egg, Jus

RAINBOW TROUT - 34

Pearl Barley, Romesco, Heirloom Tomatoes,
Seabeans, Olive, Capers, Pickled Red Onion

SMOKED PORK TENDERLOIN - 36

Roasted Pork Belly, Great Northern Beans,
Apple Chutney, Sunchoke Purée, Triple Crunch Jus

VENISON HAUNCH - 40

Squash Purée, Brussels Sprouts,
Black Lager Onion Jam, Bacon Jus

V I N E L A N D
ESTATES WINERY

Steve Glintz
Chef de Cuisine

Justin Downes
Executive Chef

George Ward
Chef de Cuisine

the Restaurant

5 COURSE CHEF'S CREATIVE MENU

MENU - 85

WINE - Classic - 35 (comp. for wine club members)
- Reserve - 55

This menu is created daily by our team of chefs, to showcase seasonal ingredients sourced from local farms and foragers. Wine pairings are selected through collaboration with our chefs and our estate wine professionals.

We are very proud of this menu and we welcome you to join us in our culinary adventure.

V I N E L A N D
E S T A T E S W I N E R Y

www.vineland.com

Please inform your server of any food allergies.
An automatic gratuity of 18% will be added to tables of 8 or more guests.
Chef may modify items based on availability.