



Private Summer Wine Dinner

Lunch or Dinner. July 8 – Sept. 7 (based upon availability)
\$120. p.p. (plus sales tax & grat.). Plus \$250 Barn venue fee

Blueberry & Garden Herb Cocktails (choice of 1):

- Blueberry Thyme Gin Fizz
- Blueberry Vodka Lavender Lemon Drop
- Blueberry Mint Mojito
- Blueberry Basil Bourbon Smash

Passed Hors D'oeuvres: Artichoke and Goat Cheese Arancini - roasted tomato sauce

First Course:

Tuna Ceviche Avocado - mango and passion fruit, crisp plantain ribbon

Wine Pairing: Girasole Rosé (Pinot Noir and Zinfandel)

Second Course:

Sweet Corn & Sage Soup - greens, watermelon, heirloom tomatoes, cucumber

Wine Pairing: Girasole Pinot Blanc

Third Course:

Summer Millet Risotto - garden eggplant caponata, organic spinach, crumbled feta

Wine Pairing: Girasole Pinot Noir

Fourth Course:

Slow Smoked & Beer-Braised Short Ribs - whipped garlic potatoes, summer green bean salad

Wine Pairing: Girasole "Charlie's Blend" (Cab. Sauvignon, Merlot, Zinfandel, Petite Syrah)

Dessert

Organic Peach and Blueberry crisp, house made buttermilk gelato, lavender infused honey drizzle