

the vineyard table

Dean Lane Food and Farmstead Catering

sunday, July 10, 2022

seafood

Course 1

Salmon Gravlax Crostini, Grilled Vegetable Crostini, Smoked Brisket Crostini

Cuvee Brut 2008

Course 2

Stuffed Zucchini- fresh herbs, breadcrumbs, crabmeat (no crabmeat- v)

Dry Rosé of Cabernet Franc-Blaifränkisch 2021

Course 3

Seared Arctic Salmon: crispy hash brown, buerre blanc

Chardonnay 2013

-or-

Roasted Beet Tartare: crispy hash brown, wasabi cream (v)

Skin Fermented Pinot Gris 2018

Course 4

Local Green salad with lobster, champagne vinaigrette, candied cashews

Dry Riesling 2021

Course 5

Lemon Blueberry Puff with local blueberry compote, fresh whipped cream

Fahrenheit 2014

*Menu may change subject to availability

*If you have dietary restrictions, please contact us as soon as possible.