

the vineyard table

Dean Lane Food and Farmstead Catering

sunday, July 24, 2022

mediterranean

Course 1

Seared Ahi Tuna Crisp, Falafel with Tzatziki Sauce, Kalamata Olive Tapenade

Rosé of Lagrein and Zweigelt Pet-Nat 2021

Course 2

Broccoli Fritter (v)- sweet onion jam, chipotle

Dry Rosé of Cabernet Franc-Blaufränkisch 2021

Course 3

Mediterranean Beef Curry- Quinoa Salad, Feta

Dry Riesling 2021

-or-

Mediterranean Tofu Curry- Quinoa Salad, Feta(v)

Dry Riesling 2021

Course 4

Local Green salad with lobster, lemon vinaigrette, pickled red onions

Cuvee Brut 2016

Course 5

Orange Almond Cake with marmalade, fresh whipped cream

Celsius 2019

*Menu may change subject to availability

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