

2022

J's Valentine's Week Dinner Menu

Executive Chef Matt Sciabarrasi

**EXCLUSIVE SPECIAL MENU WILL BE OFFERED
THURSDAY, FRIDAY, SATURDAY AND SUNDAY EVENINGS
February 10th through February 13th, 2022**

Parties of 6 or less | Seatings from 4:30 p.m. - 7:30 p.m.

Wine Pairings Additional

Specialty Cocktail

Raspberry Kiss ♥ 10
Raspberry purée, apple cider,
champagne

Starters

Roasted Beet & Fennel Soup 8
Crème fraiche
Estate Chardonnay

Fried Calamari 11
New England calamari, banana pepper rings,
roasted corn espuma, Spanish Romesco sauce
Sauvignon Blanc

Mediterranean Tapas 14
Assorted Smith Country cheese, hummus,
dried dates, fig marmalade, olives,
roasted red pepper and mushroom salad,
vegetable match sticks,
pita bread crostini
Chardonnay

Salads

Valentine's Day Salad GF 12
Little Leaf Farms lettuce, strawberries,
toasty almond slices, leeks,
Smith's Traditional Farmers cheese,
Petite Verdot Vinaigrette
Petite Verdot Rose

Winter Apple Salad GF 10
Little Leaf Farm's baby lettuce mix,
orchard apple, dried cranberries,
red onion, Smith's smoked gouda, walnuts,
honey-dijon vinaigrette
Seyval Blanc

Entrées

Scallops 36
Seared George's Bank scallops,
miso Butternut squash succotash,
sauteed mixed greens, 5 spice Plum wine sauce
Plum

Duck Breast GF 32
Crispy skinned Long Island duck breast,
cherry apricot jam, saffron risotto,
grilled asparagus
Renaissance

Osso Bucco GF 34
24-hour sous vide pork osso bucco,
golden Yukon potato puree,
bacon roasted tomato green beans,
Nashoba Estate Cabernet Franc demi
Estate Cabernet Franc

Black Angus Filet 🔥 GF 50
Grilled Angus tenderloin, sweet potato Tian,
traditional French broccoli gratin, Malbec jus
Malbec

Cauliflower Steak VG GF 24
Seasoned pan seared cauliflower steak, wild
mushroom and pea ragu,
Butternut squash kale risotto
Dry Pear

Desserts

Red Velvet Cake 8
cocoa dusting, vanilla buttercream
Raspberry

Tiramisu 7
espresso dipped lady fingers, mascarpone
Riesling

Crème Brûlée Cheesecake GF 8
Azule Berries
Azule

Consumption of undercooked meat, poultry, eggs or
seafood may increase risk of food-borne illness
Please inform your server know of any dietary
restrictions.

**Advance online reservations require \$10/pp booking deposit
NashobaWinery.com | 978.779.9816**

WINE, BEER & SPIRITS

Dry White

- BALDWIN APPLE** 8 13 28
Oak aged, smoke, mint
- CHARDONNAY** 9 13 35
Oak aged, apple, pears
- DRY PEAR** 9 13 34
Ripe pear, toasted bread
- ESTATE CHARDONNAY** 12 19 47
Barrel toasted, caramelized melon
- GRAVENSTEIN** 8 12 34
Elegant, austere old time apple wine
- PETITE VERDOT ROSÉ** 11 17 42
Fruit forward, complex, dry
- PINOT GRIS** 10 15 30
Fragrant, grapefruit, mineral
- SAUVIGNON BLANC** 11 16 42
Green apple, lemon grass, medium acidity
- SEYVAL BLANC** 9 14 35
Lemon peel, eucalyptus, high acidity
- STAINLESS CHARDONNAY** 9 14 35
Fresh, zesty, oakless
- VIDAL BLANC** 8 12 31
Floral, melon, fruit finish
- VIGNOLES** 10 15 38
Fruity, melon, apricot, off dry

Red

- BLUEBERRY MERLOT** 10 15 39
Mellow blend of merlot & blueberries
- CABERNET SAUVIGNON** 11 16 43
Cherries, black currant, cedar
- ESTATE CABERNET FRANC** 12 19 47
Bramble fruit, pepper, spice
- ESTATE ST. CROIX** 10 15 39
Full bodied, dry, strong tannins
- MALBEC** 11 17 43
Dark berries, spice, plum
- RENAISSANCE** 10 15 39
Signature red blend, spicy finish
- SEMI SWEET BLUEBERRY** 10 15 39
Mellow bodied red, earthy, blueberry

Semi-Sweet

- CHERRY** 8 12 30
Slightly sweet, sour cherry
- CRANBERRY APPLE** 8 12 30
Sweet & tart. A New England tradition!
- ESTATE RIESLING** 10 15 38
Estate grown, slightly dry, pear, peach
- GEWÜRZTRAMINER** 9 14 35
Aromatic, lychee, apricot
- MAIDEN'S BLUSH** 8 12 30
Apple, pear, elderberry
- MESSENGER ROSÉ** 9 14 35
Marquette and Riesling blend, floral
- RIESLING** 9 14 35
Peach, apricot, citrus
- STRAWBERRY RHUBARB** 9 14 35
Best seller. Sweet and tart just like the pie!
- VALVIN MUSCAT** NEW 9 14 35
Spicy floral aroma, touch of sweetness

Dessert

- AFTER DINNER PEACH** 8 12 30
Assertive peach aromas, crisp finish
- AMORA** 11 43
Blackberry port style
- PLUM** 8 12 30
Subtle plum aroma, spice

Brandy and Spirits

- APPLE** 8
Apple, citrus, herbal aroma, oak aged
- CHERRY - EAU DE VIE** 8
Bone dry, lingering cherry fruit
- NORTHERN COMFORT** 9
Our version of Cognac. Vanilla, maple, orange
- PEAR** 8
Clear and colorless, waxy pear aromas
- RYE WHISKEY** 14
90% Rye, American oak aged in retired wine cask
- 5 OR 11 YEAR WHISKEY** 12 14
Single barley malt, oak aged
- "XO" GRAPE BRANDY** 14
Aged 10 years in European Oak casks

Cocktails

- BLOOD AND SAND** 12
5 year Whiskey, Amora, Cherry Brandy, orange juice
- BEES KNEES** 12
5 year Whiskey, native honey, fresh thyme
- CHERRY BRANDY OLD FASHIONED** 10
Cherry Brandy, bitters, simple syrup, orange
- CRANBERRY WHISKEY SOUR** 12
5 year Whiskey, cranberry apple syrup, cinnamon
- CRAN CIN CITY** 10
Cinnamon vodka, unsweetened cranberry, agave
- COMFORT COFFEE** 10
Northern Comfort, maple syrup, cinnamon, coffee, whipped cream
- ESPRESSO MARTINI** 12
Coffee infused vodka, espresso, simple syrup, cream
- SNOWY BLUES SANGRIA** 10
Semi Sweet Blueberry wine, cinnamon infused vodka, cranberry syrup, juices
- CINNAMON WHISKEY HOT TODDY** 12
5 year Whiskey, spicy ancho chili cinnamon syrup, lemon juice, hot water
- JUSTIN'S JAM** 12
Perfect 10 Gin, dry vermouth, organic grape, lime
- UP THE APPLE TREE** 10
Apple Brandy, cider, angostura bitters, orange, cherry



Craft Beer by Glass

- BOLTON BEER WORKS** 2-9
Mother Apple IPA, Bolt 117 Lager, Bad Wolf Porter, FITO Cider
Price variable to size