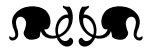


# *J's Private Room Dining*

\$85.00 per person (include tip & tax). Price includes choice of appetizer, entree\*, dessert & coffee.  
\*Due to rising food costs, entrees presented on our menu that exceed \$40.00 will incur a surcharge. Optional wine pairings includes three 4-ounce pours for \$19.00 per person.



## *Starters*

### **SUMMER GAZPACHO**

Tomatoes, cucumbers, red onion, red bell pepper,  
green onion, garlic and red wine vinegar.

Tomato cucumber panzanella & parmesan crisp garnish

**Bolton Blush**

### **NASHOBA COUNT NECK GLAMS**

Steamed in Smith's garlic butter with Vidal Blanc,  
fresh chopped green onion, grilled Italian bread

**Vidal Blanc**

### **GRILLED CORN AVOGADO SALAD**

Little Leaf Farms greens, sliced avocado, grilled corn,  
diced feta, red onion, heirloom grape tomatoes,

smoked tomato lime vinaigrette

**Estate Cabernet Franc**

### **BURRATA SALAD**

Hydroponic green leaf lettuce, grilled orchard peaches,  
sliced prosciutto, heirloom grape tomatoes,

toasted pine nuts, chopped fresh parsley, basil vinaigrette

**Valvin Muscat**

## *Entrées*

### **ROASTED STATLER CHICKEN** GF

Pan seared Statler breast, saffron garlic risotto,  
applewood bacon hericover, lemon herb tahini sauce

**Gravenstein**

### **HUDSON VALLEY DUCK**

Seared duck breast, Chinese 5 spice, vegetable fried rice,  
garlicky sautéed broccolini, fig ginger glaze

**Estate Chardonnay**

### **VENISON DOUBLE CHOP** GF + 5.00 surcharge

Grilled venison chop, fried blue cornmeal polenta cake,  
sweet corn emulsion, sautéed greens,

Estate St. Croix balsamic glaze

**Estate St. Croix**

### **LINE CAUGHT SWORDFISH** GF

Creole seasoned grilled swordfish, mango salsa,  
saffron dirty rice, sautéed Swiss chard

**Gewürztraminer**

### **PAN FRIED TOFU** V GF

Marinated and pan fried, julienne carrots, onion,  
bell peppers, snap peas, baby boy choy,  
rice vermicelli, miso glaze

**Estate Riesling**

### **BEEF FILET** GF + \$10.00 surcharge

8 oz. choice Black Angus Filet Mignon,  
Smith's garlic butter, Yukon Gold potato purée,  
grilled asparagus

**Cabernet Sauvignon**

### **NEW ENGLAND HALIBUT** + \$5.00 surcharge

Pan seared halibut, chermoula, sweet potato tian,  
sautéed spinach

**Stainless Chardonnay**

## *Desserts*

### **KEY LIME CAKE**

Light white cake, tangy lime mousse,  
sweetened cream cheese frosting

**Cherry**

### **LEMON RASPBERRY DROP CAKE**


Yellow sponge cake, lemon mousse,  
thick raspberry preserves

**Raspberry**

### **CREMÈ BRÛLÉE CHEESECAKE** GF

Macerated berries

**Semi Sweet Blueberry**

**Cooked to order** 

Consumption of undercooked meat, poultry, eggs or  
seafood may increase risk of food-borne illness.

Please alert your server of any dietary restrictions.



## *Hours of Operation*

### **DINNER**

Thursday, Friday and Saturday

4:30 p.m. to 7:30 p.m.

### **CLOSED**

Sunday, Monday, Tuesday and Wednesday

*Executive Chef*  
*Matt Sciabarrasi*

nashobawinery.com 978.779.9816

*Thank you for dining*  
*with us this evening!*