

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!*