



J'S AT NASHOBA WINERY

PRIVATE DINING DINNER MENU

\$85.00 PER PERSON (INCLUDES TIP & TAX). PRICE INCLUDES CHOICE OF APPETIZER, ENTREE,* & DESSERT.

*DUE TO RISING FOOD COSTS, ENTREES PRESENTED ON OUR MENU THAT EXCEED \$40.00 WILL INCUR A SURCHARGE.

OPTIONAL WINE PARING INCLUDES THREE, 4-OUNCE POURS FOR \$19.00 PER PERSON.

Starters

APPLE CIDER BUTTERNUT SQUASH BISQUE GF

Sweet and savory, orchard apple pieces,
garnish of cinnamon sour cream

Cranberry Apple

POINT JUDITH FRIED CALAMARI

Lightly dredged, sliced banana peppers,
Spanish style Romesco dipping sauce

Estate Chardonnay

APPLE SWEET POTATO SALAD GF

Maple roasted sweet potatoes, sliced apples, toasty pecans,
dried cranberries, Smith's Traditional Farmer's cheese

Gravenstien

POACHED PEAR SALAD GF

Spiced St. Croix Port, poached pear, baby greens, roasted Spanish chorizo, toasted walnuts, crumbled Great Hill blue cheese, red wine vinaigrette

Estate St. Croix

Executive Chef
Matt Sciabarrasi



nashobawinery.com
978.779.9816



J'S AT NASHOBA WINERY
FALL DINNER MENU
PRIVATE DINING

Entrées

MOROCCAN STATLER CHICKEN GF

Savory spice blend of lemon, roasted garlic and smoked paprika,
mashed Yukon potatoes, caramelized onions with Hericoverte beans

Estate Cabernet Franc

PAN SEARED HAKE GF

Roasted sweet potato and parsnip, sautéed spinach,
Valvin Muscat brown butter sage sauce, toasted pepitas

Valvin Muscat

CIOPPINO PASTA

New England Style, monkfish, shrimp, scallops, lobster pieces, Countneck clams, mussels,
spicy tomato Vidal Blanc broth, fresh made linguini, grilled crostini

Vidal Blanc

CHICKPEA & BUTTERNUT SQUASH CURRY V GF

Braised chickpea and squash curry,
roasted brussels sprouts and mushrooms, Jasmine rice

Estate Riesling

VENISON CHOP GF 🔥 + \$5.00 surcharge

Grilled chop, garlicky sautéed mixed greens, sweet potato puree, spiced Amora glaze

Blueberry Merlot

ELK OSSO BUCCO GF

Braised elk, apple smoked bacon, creamy brussels sprouts,
roasted Red Bliss pommes persillade

Malbec

GRILLED FILET MIGNON GF 🔥 + \$10.00 surcharge

8 ounce Black Angus, saffron butternut squash risotto,
baby carrots, Renaissance bordelaise

Renaissance

GRILLED LOCH ETIVE STEELHEAD TROUT GF

Parsnip puree, grilled asparagus, orange Perfect 10 Gin gastrique

Gewurtztraminer

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.

Executive Chef
Matt Sciabarrasi



nashobawinery.com
978.779.9816