



# J'S AT NASHOBA WINERY

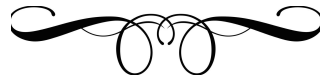
## *Private Dining Dinner Menu*

*\$100.00 per person  
(gratuity and tax inclusive)*

Price includes a private seating in our upstairs suite for 2 to 6 guests and choice of appetizer, \*entree and dessert.

\*Additional surcharge for entrees over \$40.00.

Recommended Wine Pairings are additional \$20.00 person



## *Starters*

### **APPLE CIDER BUTTERNUT SQUASH BISQUE** GF

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

*Recommended Wine Pairing: Cranberry Apple*

### **POINT JUDITH FRIED CALAMARI**

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

*Recommended Wine Pairing: Estate Chardonnay*

### **APPLE SWEET POTATO SALAD** GF

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

*Recommended Wine Pairing: 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

*Recommended Wine Pairing: Estate St. Croix*





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## *Entrees*

### MOROCCAN STATLER CHICKEN GF

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

*Recommended Wine Pairing: Estate Cabernet Franc*

### PAN SEARED HAKE GF

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

*Recommended Wine Pairing: Valvin Muscat*

### CIOPPINO PASTA

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

*Recommended Wine Pairing: Vidal Blanc*

### CHICKPEA & BUTTERNUT SQUASH CURRY V GF

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

*Recommended Wine Pairing: Estate Riesling*

### VENISON CHOP GF 🔥 + \$5.00 surcharge

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

*Recommended Wine Pairing: Blueberry Merlot*

### ELK OSSO BUCCO GF

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

*Recommended Wine Pairing: Malbec*

### GRILLED FILET MIGNON GF 🔥 + \$10.00 surcharge

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

*Recommended Wine Pairing: Renaissance*

### GRILLED LOCH ETIVE STEELHEAD TROUT GF

Parsnip puree, grilled asparagus, orange Perfect 10 Gin gastrique

*Recommended Wine Pairing: Gewürztraminer*





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## *Desserts*

### CHOCOLATE PEANUT BUTTER CAKE

Layered chocolate genoise, peanut butter mousse, brownie bits,  
peanut butter chips, chocolate ganache

*Recommended Wine Pairing: Plum*

### KEY LIME CAKE

Yellow sponge cake, lemon mousse, raspberry preserves

*Recommended Wine Pairing: Strawberry Rhubarb*

### LEMON DROP RASPBERRY CAKE

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

*Recommended Wine Pairing: Raspberry*

### CRÈME BRULE CHEESECAKE <sup>GF</sup>

Macerated berries


*Recommended Wine Pairing: Semi-Sweet Blueberry*



*Thank you for dining with us this evening!*

COOKED TO ORDER <sup>\*</sup>  
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  
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