

OFFERED THURSDAY, FRIDAY & SATURDAY EVENINGS AT 6:30 P.M.

J'S AT NASHOBA WINERY

Private Dining Dinner Menu

\$115.00 per person includes Private Room, Appetizer, Entrée and Dessert, tip & tax
\$40.00 per person deposit required at time of booking
Alcoholic Beverages additional

Starters

Your choice of:

NEW ENGLAND CLAM CHOWDER GF

Red Bliss potato, bacon, clams, creamy broth, fresh herbs

Suggested Wine Pairing: Seyval Blanc

BURRATA ORANGE SALAD GF

Cara Cara oranges, fresh Burrata cheese, Little Leaf baby greens, toasted pecans, dried cranberries, braised beets, whole grain mustard vinaigrette

Suggested Wine Pairing: Gewürztraminer

J'S FRIED CALAMARI

Wondra coated fried calamari, banana pepper rings, Romesco dipping sauce, remoulade aioli (contains nuts)

Suggested Pairing: "Fire in the Orchard" Rosé Cider

ITALIAN GREEN SALAD GF

Little Leaf greens, banana pepper rings, heirloom grape tomatoes, red bell pepper and red onion strips, zucchini strips, mixed olives, aged gouda, Italian herb vinaigrette

Suggested Wine Pairing: Stainless Chardonnay

HEART OF PALM CAKES

Crunchy pan seared cakes made with roasted artichokes, heart of palm and panko bread crumbs. Served on a bed of Tabbouleh with roasted garlic aioli

Suggested Pairing: Estate Vignoles

DUCK CASSOULET GF

Duck leg confit, traditional French style braised beans, apple wood smoked bacon tomato sauce, fresh herbs

Suggested Wine Pairing: Estate St. Croix

Executive Chef
Matt Sciabarrasi



nashobawinery.com
978.779.9816

Entrées

Your choice of:

OVERLOOK PAELLA **GF**

Spanish Paella rice with saffron, tomato, onions, peas, chicken thigh, andouille sausage, shrimp, calamari rings, Nashoba Overlook Rosé

Suggested Wine Pairing: Overlook Rosé

ROASTED CHICKEN STATLER BREAST **GF**

Yukon potato purée, green beans with apple smoked bacon, braised pearl onions, roast garlic jus

Suggested Wine Pairing: Estate Cabernet Franc

DUROC PORK CHOP

Grilled chops, mild mushroom Malbec demi glace, risotto Milanese

Suggested Wine Pairing: Malbec

VEGAN EGYPTIAN MESAQA'A **VG**

Vegan version of an Egyptian classic, layered eggplant, mushrooms, dried currants, cinnamon tomato sauce lentils, Egyptian rice with vermicelli

Suggested Wine Pairing: Renaissance

OSSO BUCCO **GF**

Tomato herb braised pork shank, white corn meal polenta

Suggested Wine Pairing: Blueberry Merlot

PAN SEARED MACKEREL

Seared fish filets, Moroccan spiced couscous, golden tomato and pepper coulis, Lebanese Fattoush salad, cucumbers, tomatoes, greens, mint, green onion, lemon Sumac vinaigrette

Suggested Wine Pairing: Sauvignon Blanc

ANGUS RIBEYE **GF** 🔥

Grilled ribeye steak, sweet balsamic onion jam, truffle herb parmesan pomme frites

Suggested Wine Pairing: Cabernet Sauvignon

Desserts

Your choice of:

SALTED CARAMEL LAVA CAKE

Vanilla bean cake, salted caramel center

Suggested Wine Pairing: After Dinner Peach

CRÈME BRULE CHEESECAKE **GF**

Macerated berries

Suggested Wine Pairing: Semi Sweet Blueberry

LEMON CREAM CAKE

Yellow cake, Italian lemon cream, vanilla cake crumb

Suggested Wine Pairing: Raspberry

DARK CHOCOLATE MOUSSE

Layers of dark and white chocolate mousse with chocolate cake

Suggested Wine Pairing: Cherry

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.