



Wine-Paired
PRIVATE DINNERS

SAMPLE MENU
FEATURING ROCKY POND ESTATE WINES

2021 Rocky Pond Domain CheValle Sparkling

Paired with

BAHN MI CHICKEN

Ginger spiced chicken, pickled carrot and cucumber,
coconut-peanut sauce *GF, Nuts*

ARANCINI

PNW mushrooms, Rocky Pond wine-soaked sun-dried
tomatoes, Carnaroli rice,, Italian cheeses, rice panko,
avocado oil *GF*

FILO PURSES

Apricot preserves, St. Andre brie, toasted pecans *Nuts*

Dietary Notations: (V) Vegan, **(GF)** Gluten Free, **(Nuts)** Contains Nuts

Exclusive catering provided by Milestone Vineyard Events. Menu items and pricing are subject to change based on seasonality and availability. Venue fees not included. All event charges are subject to service charge and applicable sales tax.



2021 Tumbled Granite White

Paired with

SPRING SOUFFLÉ

Curried carrot soufflé, nettle pesto, root chips

2021 Tumbled Granite White

Paired with

BERRY BRIE SALAD

Local Spring greens, berries, local St. Andre brie,
Marcona almonds, white balsamic dressing *GF,Nuts*

INTERMEZZO

WHITE PEACH SORBET, HIBISCUS

2021 Tumbled Granite White

Paired with

STUFFED TENDERLOIN

Painted Hills natural tenderloin, spiced rubbed, lightly
pecan smoked, Northwest mushroom stuffing, French
Pomeroiy mustard demi-glace *GF*

BABY POTATOES

Triple cream herb cream cheese, crispy prosciutto.
Sesame sugar snap peas, black garlic molasses *GF*

HOUSE MADE LEMON CURD

Fresh berries, Belgium dark chocolate mousse, coffee
bean sea salt *GF*

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