

STARTERS

KALE CAESAR SALAD

Maltby Farms green and purple kale ribbons, house Caesar vinaigrette, Boquerones shaved Parmesan, crispy prosciutto, roasted garlic polenta croutons *GF*

WHITE PEACH GAZPACHO

Orondo summer ripe white peaches, cucumber, heirloom tomatoes, garden herbs *V,GF*

ENTREES

LAVENDER CHICKEN

Herbs d'Province seared chicken breast, silky lavender creme serve with roasted raspberry asparagus, wild blueberry sea salt, potatoes Anna *GF*

PECAN SMOKED TENDERLOIN

Painted Hills natural raised beef tenderloin, 48-hour dry rub, pecan-cherry wood smoked, black currant BBQ, garlic-parmesan roasted Russian fingerling potatoes, sweet and spicy chili-lime Teriyaki green beans *GF*



S I D E S

BABY STUFFED POTATOES

Local baby potatoes, triple cream herb cream cheese, crispy prosciutto, chive **GF**

CONFETTI ORZO

Italian herbed orzo pasta, rainbow sweet basil peppers, pecorino cheese

DESSERT

CLASSIC TIRAMISU

Hand-crafted traditional tiramisu, Kahlua, Side Kick cold brewed coffee, coffee bean sea salt

BEVERAGES

SPA WATER

Seasonal fruit and herb lightly scented water

CHERRY LIMEADE

House-made limeade infused with cherry puree

COFFEE SERVICE

Fresh brewed premium regular and decaf roasts, natural sweeteners, real creamer

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.