



SEASONAL PLATED DINNER SUGGESTIONS

Summer by the Seashore

Demitasse of Vinwood's Classic New England Clam Chowder with Vermont Common Crackers
Maine Lobster Salad Martini with Micro Green Citrus Salad and Cheese Crisp
Seared Locally Sourced Halibut Corn, Edamame and Tomato Succotash with a Salsa Verde Drizzle
Sweet Pea, Parmesan and Asparagus Risotto

Family Style Celebration at the Barn

Roasted Butternut Squash Bisque with Skewered Arancini and Crème Fraiche
Vinwood's Signature Harvest Salad with Dried Cranberries, Spiced Walnuts, Goat Cheese Crumbles, Sliced Pears and a Cranberry Vinaigrette
Brown Sugar Glazed Pomegranate Chicken on a Bed of Couscous with Scallions, Carrots and Herbs with Oil
Roasted Haricots Verts
Cabernet Braised Short Ribs with Smashed Potatoes with Caramelized Onion and Roasted Garlic, Oven Braised Baby Carrots

Winter by the Fire

Beet and Blue Salad with Tender Greens served with Red and Golden Beets with roasted Pear, Candied Pecans and Great Hill Blue Cheese
Deconstructed Seafood Pot Pie- Local Lobster, Scallop, Shrimp and Cod in a Classic Seafood Sherry Newburg Sauce and a Flaky Puff Pastry Topper
Miniature Sautéed Vegetable Melange
OR
Seared Duck Breast with a Pepper and Spiced Zinfandel Sauce
Hash of Sweet and Yukon Gold Potatoes, Dried Cherries and Artichoke with Sautéed Greens

Spring Farmer's Market Fare

Spring Market Greens Salad Tossed Simply with Seasonal Vegetables and a Basil Feta Dressing Served with an Asparagus Vichyssoise Sip and Parmesan Crostini
Horseradish and Herb Crusted Baby Lamb Chops (or Leg of Lamb) with Rosemary Mint Sauce
Garden Ratatouille of Squash, Red Onion, Eggplant, Bell Peppers, Asparagus and Tomatoes
Mascarpone Potato Puree



SPRING AND SUMMER SUGGESTIONS

Featured First Courses

Signature Insalata Caprese

Vine Ripened Tomatoes Layered with Fresh Mozzarella and Basil, Balsamic Basil Infused Olive Oil

Spring Greens Salad

Market Greens Tossed Simply with Seasonal Vegetables and an Herbed Feta Dressing

Spinach and Watermelon Salad

Baby Spinach, Sweet Red Onion, Watermelon, Cucumber, Crumbled Feta Cheese with a Lemony Vinaigrette

Featured Entrees

Prosciutto Wrapped Salmon Filet

Fresh Atlantic Salmon Wrapped with Imported Prosciutto with Herb Butter Drizzle

Arugula Stuffed Ravioli

Roasted Leeks and Garlic Spring Greens

Pan Seared Tuscan Chicken

Organic Chicken Breast with Long Stem Artichokes and Roasted Vine Ripened

Red and Yellow Tomatoes

Kalamata Feta Orzo

Roasted Lemon Scented Asparagus

Twin Tournedos of Beef Tenderloin

Tender Beef Tenderloin Cuts Drizzled with Forest Mushroom Demi Glaze

Garlic and Herb Crusted Yukon Potatoes

Spicy Harissa Broccolini

Vinwood's House Sirloin Filet

Top Sirloin of Beef Wrapped in Pepper Bacon with a Brandy Peppercorn Sauce

Roasted Local Cauliflower

Baby Red Smashed Potatoes with Roasted Garlic and Caramelized Onion

Cabernet Braised Boneless Short Rib

Tender Slow Cooked Short Rib with a Rich Cabernet Sauvignon Sauce

Smoked Mozzarella Polenta

Roasted Rosemary Baby Carrots



FALL AND WINTER SUGGESTIONS

Featured First Courses

Classic New England Clam Chowder Cup Served with a Corn Fritter and Petite Market Salad

Wild Mushroom Bisque Demitasse with a Butternut Arancini and Petite Endive and Mushroom Salad

Kale Salad with Marcona Almonds, Dried Cranberries and Goat Cheese with an Orange Sherry Vinaigrette

Roasted Butternut Squash Salad with Warm Maple Cider Vinaigrette and Spicy Pecans

Roasted Pear Salad with Arugula and Blue Cheese and Dried Cherry Vinaigrette

Featured Entrees

Vinwood's Signature Sirloin Filet

Top Beef Sirloin Filet with Wild Mushroom Duxelles, Pancetta Cracklings and a Classic Brandy Demi-Glace

Individual Truffled Mac and Cheese with a Buttery Panko Crust

Farmer's Roasted Harvest Vegetables -Heirloom Squashes, Carrots, Parsnips...

Cabernet Braised Boneless Short Rib

Tender Slow Cooked Short Rib with a Cabernet Sauvignon Glaze

Signature Crispy Smashed Potato Pancake Laced with Roasted Garlic and Caramelized Onions

Rosemary Honey Glazed Petite Carrots

Herbed Mustard and Maple Chicken Breast

Organic Herb Crusted Chicken Topped with a Whole Grain Mustard Maple Crème Fraiche

Demi-Glace with Frizzled Leeks

Orange Pecan Wild Rice with Dried Cranberries, Scallions, and Apples

Oven Roasted Brussels Sprouts with Olive Oil and Sweet Garlic Confit

Harvest Chicken Roulade with Prosciutto and Sage

Oven Roasted Chicken Breasts Wrapped With Danielle Prosciutto and a New England Cornbread, Apple and Sage Stuffing Served with a Natural Pan Sauce Reduction
Sweet Potato Gratin with Gruyere and Chillies
Charred and Oven Roasted Red and Yellow Bell Peppers

North Shore Seaside Duo

Bay Scallop Gratin Paired with a Crunchy Panko Crab Cake and Spicy Creole Remoulade
Israeli Cous Cous with Fresh Confetti of Autumn Roasted Vegetables and Apple Cider Vinaigrette

Bacon Wrapped Cod with Roasted Baby Beets

Fresh Cod Encased by Bacon with Market Baby Beets, Micro Greens and a Beurre Blanc Drizzle
Served with a Crispy Sweet Pea Risotto Cake

Roasted Loin of Pork with Fig, Pomegranate and Chipotle

Sliced Pork with a Thyme, Chipotle and Pomegranate Infused Sauce, Topped with a Fig and Orange Marmalade
Sweet Peppers Stuffed with a Herb Flecked Polenta and Mascarpone Cheese
Oven Braised Green Beans with Caramelized Cippolini Onions

Grilled and Filled Portobello Mushroom

Grilled Portobello with a Stuffing of Greens, Mushrooms, Beets, Hazelnuts and Goat Cheese
Served with Creamy Polenta Cake and Balsamic Drizzle

