

ALLORO

VINEYARD

Holiday Menu Options

Plated Three-Course Lunch

\$65 per guest

minimum group size: 8 | maximum group size: 60

served between 11 am and 3 pm

Course One:

Seasonal Salad

November's Offering:

Chicories and Roasted Squash

toasted pepitas, apple cider vinaigrette

suggested wine pairing: 2023 Estate Riesling

December's Offering:

Beets and Citrus

pistachios, fennel

suggested wine pairing: 2023 Primavera Chardonnay

Course Two:

Plated Lunch Entrée served with potatoes and vegetables

Select one option:

Mary's Airline Chicken Breast *fruit mostarda*

suggested wine pairing: 2022 Estate Chardonnay

Roasted Pork Loin *pinot jus*

suggested wine pairing: 2022 Estate Pinot Noir

Braised Beef Short Rib *steak jus*

suggested wine pairing: 2022 Riservata Pinot Noir

Select one vegetarian

option if needed:

Polenta Cakes *roasted vegetables, pesto*

suggested wine pairing: 2022 Estate Pinot Noir

Seasonal Pasta *chef's seasonal inspiration*

suggested wine pairing: 2022 Estate Chardonnay

Course Three:

Seasonal Dessert

Select one option:

Blueberry Cake

chef's ice cream

Poached Pear Tart

hazelnuts & chocolate

Chef's Ice Cream

seasonal fruit

Due to seasonality, sauces and side dishes may change based on freshness and client requests.

Please let us know of any dietary restrictions and allergies a week prior to your event.

(Continued)

Plated Three-Course Dinner

\$130 per guest *\$145 per guest
minimum group size: 10 | maximum group size: 60
\$4500 wine and food minimum
Beginning at 5:30 pm

Course One: *Seasonal Salad*

November's Offering:
Chicories and Roasted Squash
toasted pepitas, apple cider vinaigrette
suggested wine pairing: 2023 Estate Riesling

December's Offering:
Beets and Citrus
pistachios, fennel
suggested wine pairing: 2023 Primavera Chardonnay

Course Two:

Plated Dinner Entrée *served with potatoes and vegetables*

Select one option:

Chinook Salmon *compound butter*
suggested wine pairing: 2022 Estate Chardonnay

Wagyu *chimichurri*
suggested wine pairing: 2022 Riservata Pinot Noir

Roasted Pork Loin *pinot jus*
suggested wine pairing: 2022 Estate Pinot Noir

Braised Beef Short Rib *steak jus*
suggested wine pairing: 2022 Riservata Pinot Noir

Duo of Steak & Salmon* *steak jus, chimichurri*
suggested wine pairing: 2022 Justina Pinot Noir

Select one vegetarian
option if needed:

Polenta Cakes *roasted vegetables, pesto*
suggested wine pairing: 2022 Estate Pinot Noir

Seasonal Pasta *chef's seasonal inspiration*
suggested wine pairing: 2022 Estate Chardonnay

Course Three: *Seasonal Dessert*

Select one option:

Blueberry Cake
chef's ice cream
suggested wine pairing:
2022 Vino Nettare

Poached Pear Tart
hazelnuts & chocolate
suggested wine pairing:
2022 Justina Pinot Noir

Chef's Ice Cream
seasonal fruit
suggested wine pairing:
2022 Vino Nettare

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Please let us know of any dietary restrictions and allergies a week prior to your event.***

(Continued)

Additions:

Welcome Reception

An enhancement to your dinner experience

Beginning at 5:30 pm

Passed Hors d'Oeuvres

suggested wine pairing: 2020 Blanc de blancs

Dungeness Crab Cakes

remoulade

\$72 / dozen

Polenta Cakes

pesto aioli

\$36 / dozen

Lamb Meatballs

\$60 / dozen

Gifts for Your Guests

Estate Pinot Noir

\$55/bottle

Estate Chardonnay

\$65/bottle

Estate Primavera Chardonnay

\$45/bottle

Things to know:

- All menus are served with wine and charged based on consumption. Wine minimums may apply. A selection of non-alcoholic beverages are available.
- Venue fees may apply, depending on the scale and scope of the client's needs. Please inquire about special requests you may have for your event.
- Food and wine are subject to 20% gratuity, paid entirely to the service and kitchen team.
- If items beyond Alloro's inventory for setup are required, or for special requests, additional fees may apply.
- All guests must be 21+.