

# BYINGTON

VINEYARD & WINERY

## Hors D'oeuvres & Wine Tasting

*Chef's choice of four hors d'oeuvres*

### First Course

*Friseé, spinach and arugula salad with  
Stilton cheese, dried cherries and a tarragon vinaigrette*  
Byington's Bald Mountain Chardonnay, Santa Cruz Mountains

### Second Course

*A grilled portobello mushroom with goat cheese drizzled with a  
balsamic vinegar and rosemary infused olive oil*  
Byington's Estate Vineyard Pinot Noir, Santa Cruz Mountains

### Main Course

*(Choose one of the following)*

*Roasted sea bass stuffed with prawn and scallop mousseline served  
with saffron sauce on a bed of French lentils and baby bok choy*  
Byington's Van der Kamp Vineyard Pinot Noir, Sonoma Mountain

*or*

*Grilled filet mignon over wild mushroom ragoût  
topped with a green peppercorn cream sauce*  
Byington's Whalebone Vineyard Cabernet Sauvignon, Paso Robles

### Dessert

*(Choose one of the following)*

*Almond tart with caramel sauce*

*Or*

*Chocolate decadence with crème anglaise and raspberry sauce*  
French Roast Coffee

8% sales tax and 20% gratuity will be added to your final fee  
Package includes facility fee, service staff, and Byington wines paired with each course  
Wine pairings subject to change based on availability  
Library wines are available for an additional \$8 per person

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## Hors D'oeuvres & Wine Tasting

*Chef's choice of four hors d'oeuvres*

### First Course

*Butter lettuce and mandarin oranges tossed in citrus vinaigrette  
sprinkled with toasted pine nuts*  
Byington's Quenneville Vineyard Chardonnay, Santa Cruz Mountains

### Second Course

*Crab and avocado terrine  
on a bed of an apple-celery rémoulade*  
Byington's Ventana Vineyard Sauvignon Blanc, Monterey

### Main Course

*Herb crusted lamb loin served with pear compote  
accompanied by couscous and edamame puree*  
Byington's Alliage, Sonoma County

### Dessert

*(Choose only one of the following)*

*Tiramisu*

*or*

*Hazelnut cake with mocha cream sauce*  
French Roast Coffee

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## Hors D'oeuvres & Wine Tasting

*Chef's choice of four hors d'oeuvres*

### First Course

*Prosciutto wrapped peaches on a bed of spinach topped  
with caramelized pecans and a rice wine vinaigrette*

Byington's Redwood Hill Vineyard Chardonnay, Santa Cruz Mountains

### Second Course

*Balsamic roasted pears with goat cheese  
drizzled with a peppered honey*

Byington's Hastings Ranch Pinot Noir, Paso Robles

### Main Course

*Grilled prawns in lemon-garlic broth served  
with mushroom risotto and sautéed artichoke hearts*

Byington's Estate Vineyard Pinot Noir, Santa Cruz Mountains

### Dessert

*(Choose one of the following)*

*Pumpkin cheesecake with ginger whipped cream*

*or*

*Bread pudding with Irish whiskey sauce*

French Roast Coffee

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## Hors D'oeuvres & Wine Tasting

*Chef's choice of four hors d'oeuvres*

### First Course

*Mixed greens with sliced pears and goat cheese sprinkled with  
toasted pine nuts drizzled with a creamy tarragon dressing*  
Byington's Quenneville Vineyard Chardonnay, Santa Cruz Mountains

### Second Course

*Smoked salmon served with crispy potato stacks  
and a mustard-dill mousseline*  
Byington's Pinot Noir, Santa Cruz Mountains

### Main Course

*Chicken breast stuffed with  
with asparagus, lemon zest and Manchego cheese*  
Byington's Hasting Ranch Pinot Noir, Paso Robles

### Dessert

*(Choose one of the following)*

*Chocolate decadence with crème anglaise and raspberry sauce*

*or*

*Frozen lemon torte with raspberry sauce*  
French Roast Coffee

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## Hors D'oeuvres & Wine Tasting

*Chef's choice of four hors d'oeuvres*

### First Course

*Mixed baby greens with carrots and cherry tomatoes  
served with caramelized pecans and a curry-chutney vinaigrette  
Byington's Liage, White Blend, Central Coast*

### Second Course

*Sautéed wild mushroom topped with shaved parmesan cheese  
served with a french bread crouton  
Byington's Estate Vineyard Pinot Noir, Santa Cruz Mountains*

### Main Course

*Mint encrusted salmon with cucumber-dill cream sauce  
served with roasted potatoes and tarragon green beans  
Byington's Van der Kamp Vineyard Pinot Noir, Sonoma Mountain*

### Dessert

*(Choose one of the following)*

*Hazelnut cake with mocha cream sauce*

*or*

*White and milk chocolate mousse with raspberry sauce  
French Roast Coffee*

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## Hors D'oeuvres & Wine Tasting

*Chef choice of four hors d'oeuvres*

### First Course

*Spring greens mixed with carrots and  
sprinkled with toasted walnuts in a raspberry vinaigrette  
Byington's Ventana Vineyard Sauvignon Blanc, Monterey*

### Second Course

*Balsamic roasted pears with goat cheese  
drizzled with a peppered honey  
Byington's Bald Mountain Chardonnay, Santa Cruz Mountains*

### Main Course

*Linguini with clams in a white-wine herb broth  
served with asparagus and topped with fried onions  
Byington's Hastings Ranch Vineyard Pinot Noir, Paso Robles*

### Dessert

*(Choose one of the following)*

*Tiramisu*

*or*

*Almond tart with caramel sauce  
French Roast Coffee*

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