



Approved Caterer Menus

Chef David Page

Dinner Menus

Please note that the following menus are suggestions and are not fixed. Feel free to ask the J. Lohr Event Coordinator for quotes on any changes or substitutions.



CHEF DAVID PAGE DINNER MENU

Menu#1

First Course:

Spring Vegetable Carpaccio

Artichokes, Beets, Fennel, Watermelon Radish,
Goat Cheese Chive Vinaigrette

J. Lohr Carol's Vineyard Sauvignon Blanc

Entrée

Olive Oil Roast Salmon

Lemon Saffron Risotto,
Asparagus, Lobster Basil Brodetto

J. Lohr Arroyo Vista Chardonnay

Dessert:

Hazelnut Panna Cotta

Orange Glazed Apricots, Chocolate Biscotti

J. Lohr Late Harvest White Riesling

Includes a variety of breads, and coffee service.

Indicated wine pairings may change depending on availability and seasonal menu adjustments.

\$69.00 per person

up to 30 people (minimum catering requirements apply.)

Price for 30 or more people: \$58.00 per person

(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)



CHEF DAVID PAGE DINNER MENU

Menu#2

First Course:

Shellfish Ravioli with Brazilian Moqueca
Red Pepper, Corn, Orange, Coconut and Saffron
J. Lohr Estates Riverstone Chardonnay

Entrée

Range Chicken, Boned & Stuffed with Porcini Mushrooms
Sage, Local Peas & Fava Beans,
Straw Potato Cake, Natural Jus
J. Lohr Fog's Reach Pinot Noir

Dessert:

Taste of Lemon
~Meyer Lemon Meringue Tartlets
~White Chocolate Lemon Éclairs with Fresh Strawberries
~Lemon Mint Sorbet, Almond Crunch Cookie
J. Lohr Late Harvest White Riesling

Includes a variety of breads, and coffee service.
Indicated wine pairings may change depending on availability and seasonal menu adjustments.

\$80.00 per person

up to 30 people (minimum catering requirements apply.)

Price for 30 or more people: \$69.00 per person

(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)



CHEF DAVID PAGE DINNER MENU

Menu#3

First Course:

Seared Scallops, Warm Potato, Sweet Pepper

Chorizo Salad, Garlic Charmoula

J. Lohr Estates Bay Mist White Riesling

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Second Course:

Local Spring Onion & Pea Ravioli

Fresh Ricotta, Lemon, Truffle Brown Butter

J. Lohr Arroyo Vista Chardonnay

§

Entrée

**Balsamic Braised Niman Ranch Short Ribs,
and Seared Tenderloin of Beef**

Roast Fennel, Figs & Picholine Olives, Tuscan Kale & Gorgonzola Polenta

J. Lohr Estates South Ridge Syrah

§

Imported Cheese & Fresh Fruit

§

Dessert:

Chocolate Mascarpone Semifreddo

Raspberries & Candied Orange,

Pistachio Custard Sauce

J. Lohr Estates Wildflower Valdiguié

Includes a variety of breads, and coffee service.

Indicated wine pairings may change depending on availability and seasonal menu adjustments.

\$91.00 per person

up to 30 people (minimum catering requirements apply.)

Price for 30 or more people: \$80.00 per person

(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)



CHEF DAVID PAGE DINNER MENU

Menu#4

Maine Lobster Panna Cotta

with Smoked Salmon Tartar and Pickled Watermelon Radish

J. Lohr Carol's Vineyard Sauvignon Blanc

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Warm Potato & Wild Mushroom Crisps

Goat Cheese Fondue, Truffle Celery Pesto, Micro Arugula

J. Lohr October Night Chardonnay

§

Smoked Duck Agnolotti

Sweet Corn, Roast Poblano, Crispy Duck Cracklings

J. Lohr Fog's Reach Pinot Noir

§

Walnut Crusted Loin and Thyme Braised Shoulder of Niman Ranch Spring Lamb

with Lavender Honey, Chickpea Panella, Local Spring Vegetables

J. Lohr Hilltop Cabernet Sauvignon

§

Imported & Domestic Cheese & Fresh Fruit

§

Dessert:

Summer Fruit Napoleon

Whipped Mascarpone Lemon Verbena, Warm Berry Puree

J. Lohr Late Harvest White Riesling

Includes a variety of breads, and coffee service.

Indicated wine pairings may change depending on availability and seasonal menu adjustments.

\$119.00 per person

up to 30 people (minimum catering requirements apply.)

Price for 30 or more people: \$108.00 per person

(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)



CHEF DAVID PAGE VEGETARIAN ENTRÉES

(Menu quotes including vegetarian options provided upon request)

Grilled Eggplant and Leek Cannelloni, Roasted Garlic Cream,
Red Pepper Puree

Penne Pasta with Summer Squash, Heirloom Tomatoes, Ricotta
and Herbs

Goat Cheese Ravioli with Sun Gold Tomato Butter
and Fresh Basil

Ragout of Wild Mushrooms on Sweet Corn Pancake
With Fresh Herb Salad

Spinach and Green Garlic Soufflé with Parmesan Cream

Popovers Filled with Wild Mushrooms
Perfumed with Garlic and Thyme

Pasta Fagioli with Cannellini Beans, Radicchio
and Rosemary

Wild Mushroom Bread Pudding Served with Garden Salad

Roasted Root Vegetables with Spiced Lentils
and Red Wine Sauce

**Galette of Portobello Mushrooms, Spinach,
Eggplant, Zucchini and Crisp Polenta,
Tomato Red Pepper Sauce**



CHEF DAVID PAGE APPETIZERS

Mini Eggplant Parmesans (\$3.50/person)
with Sweet 100 Tomatoes & Basil Chiffonade

Fig & Green Olive Tapenade on Crostini (\$3.50/person)
with Orange-Infused Goat Cheese

Spiced Duck Wontons with Ginger Plum Dip (\$4.00/person)

Moroccan Lamb Meatballs with Tzatziki (\$4.00/person)
served in a Walk-Away Spoon

Dungeness Crab Toasts with Lemon & Parmesan (\$4.50/person)

Bite-Sized Shrimp Clubs (\$4.50/person)
with Pancetta, Arugula & Lemon Aioli

Kobe Beef Tartar on a Crispy Potato Pancake (\$5.50/person)
with Horseradish Crème Fraîche

Maine Lobster & Corn Tartlets (\$5.50/person)
with Corn Poblano Salsa

Foie Gras Mousse on Brioche Rounds (\$6.75/person)
with Honey-Glazed Apricots & Roasted Hazelnuts