



"The No Worry Caterer"™

Vintner Room Menu

Unique for our Vintner's Room venue, we offer several menu items. Choose from our list of appetizers, first courses, entrees and desserts to create your special dining event. Each course is listed by individual plate price and is served at the table.

Please Note Menu applies to Vintner's Room events only.
Table Service for 15-60 Guests

Appetizer Reception Upon Arrival

\$9 per Guest

Amador Favorites Selection

Classic Antipasti Platter

Artichoke, Pancetta & Basil Risotto Cakes

Very Fun "Buffalo" Chicken Skewers

Winter Teaser Selection

Artichoke Heart-Cheese Fondue*

Shrimp & Scallion Potstickers

Oven Dried Tomato Tartlettes*

First Course

Vintner's Garden Salad* \$7

organic greens with grapes & fresh berries,
glazed walnuts, gorgonzola and
blackberry-zinfandel vinaigrette

Truffled Mushroom Bisque \$8

wild mushrooms accented with
herbs and cream garnished with duck confit
and Black Truffle Cheese

Smoked Salmon Caesar Salad \$9

our signature house smoked fish on
tender romaine hearts,
with garlic croutons, parmesan,
tangy lemon dressing

Southwest Crab and Corn Cakes \$12

on a bed of citrus-tossed organic greens
finished with chipotle-roasted tomato aioli

*Indicates Vegetarian Friendly - However any item may be adapted for special dietary needs.
Gluten Free - Vegan and Dairy Free Items are Happily Arranged

Entree

Balsamic Grilled Pork Tenderloin \$22

the filet mignon of pork on a crispy layered polenta,
pancetta jus and cranberry chutney

Porcini Crusted Halibut Filet \$27

dusted with an earthy spice, sauteed in olive oil, with golden pepper coulis
and braised leeks with new potatoes

Zinfandel Infused Organic Meyer's Beef Hanger Steak \$25

on rustic buttermilk-blue cheese mashed potatoes
with crispy onion rings and rosemary demi

Cherry Lacquered Free Range Chicken Breast with Scallion Sauce \$22

on gleaming forbidden rice cake with julienne
vegetables and scallion-sesame jus

Viognier Glazed Jumbo Prawns with Garlic Butter \$28

garden linguine with confit of tomatoes, herb salad
and champagne buerre blanc

Mushroom Crusted Beef Tenderloin \$34

on our house specialty potato-fontina gratin, glazed baby vegetables,
deep-dark syrah demi glace

Grilled Lamb Tenderloins on French Lentils* \$28

Ragout of winter vegetables and tender greens, balsamic jus
with roasted apple-mint conserve

Dessert

Grand Marnier Martini \$7

Liquour drenched golden cake
with pistacchio,
white chocolate mousse
and blood orange layers

Raspberry Chocolate Decadence \$8

a double taste sensation,
on fresh fruit puree
with chocolate mini truffle
and raspberry twigs

Individual Holiday Plum Cake \$6.50

Chef Beth's Family Recipe
with buttermilk glaze

Golden Almond Butter Torte \$6

filled with pastry cream,
garnished with berries

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