

GOODWATER VINEYARDS

# PICNIC IN THE VINEYARDS

Free tasting, winery and vineyard tour, tables set with your wine and your 3 food selections below. Wine sold separately.

\$36 per person or \$80 per couple must book 48 hours in advance

## ENTREE'S

### CHICKEN SALAD

Toasted Pecans, Grapes, Marinated Chicken Breast, Dill. Served with sweet rolls.

### CAPRESE SALAD

Fresh Mozzarella, Tomatoes, Basil and Olives with reduced Balsamic vinegar served with house baguette

### GWV TOMATO PIE

This can be served cold or warm at your discretion. Romas layered with basil and baked with a toasted cheese topping

### YAKI-TORI

Classic Japanese Grilled Chicken marinated in Sake, Grilled on Bamboo and served with house Teriyaki and bed of rice

### BRIE IN PHYLLO

A baked Brie Cheese with nuts, local honey and dried fruits enveloped in flaky phyllo dough

### CUSTOM PASTA

Your choice of grilled herb chicken, shrimp or vegetables with linguini, as well as your choice of sauce (alfredo, light tomato olive oil and herbs simmered with Goodwater Wine)

### SPINACH ARTICHOKE DIP WITH GRUYERE

a warm cheesy artichoke dip served with toasted pita points.

### BEEF AND ASPARAGUS NEGIMAKI

Japanese beefy treat of grilled tenderloin wrapping tender asparagus in a sweet and savory soy sauce

### BRAZILIAN POPOVERS

A delightful snack from Brazil made with tapioca flour and cheese

### SMOKED SALMON CHEESECAKE

A savory cheesecake with smoked salmon, served with buttery crackers

### GOURMET MUSHROOM GALLETE

A blend of gourmet mushrooms mixed with cheddar cheese, spread across a flaky buttery pastry

### BACON DIP STUFFED BELLA MUSHROOMS

Baby Bella mushrooms stuffed with a creamy cheese and bacon filling

### TABLESIDE CEASAR SALAD

Classic Caesar Salad made table side with house croutons and lemony ceasar dressing

## DESSERTS

CREAMY ESPRESSO CHOCOLATE CAKE

PINEAPPLE UPSIDE DOWN MOONSHINE CHERRY CAKE

FLAMING BANANAS FOSTER TABLESIDE EXTRA \$20 SERVES 2-4