

# WHETSTONE WINE CELLARS

## Pricing + Details

### BLOSSOM FAMILY STYLE MENU

#### Family Style Lunch

\$5000 min.

\$325. per person

#### Family Style Dinner

\$7000 min.

\$375. per person

- Available for groups of 9 - 75 guests (please inquire for larger groups) -
- Includes a selection of Whetstone wine and a space reserved for 2 hours for daytime events or 3 hours for evening events (*additional hours can be added on*)-
- Owners Michelle + Jamey Whetstone are available to speak and share their story -

**Please note:**

(some exclusions apply to full buyouts)

- Guests must be 21+ (including babies in arms) -
- No pets allowed -
- No smoking or vaping allowed -
- Groups of 20 or more are required to be shuttled to and from the property -
- Additional 22% admin/service charge and CA sales tax -
- Pricing valid thru 2026 -



*Come experience the magic...*

# Blossom Family Style Menu

## SALAD

choose one

### Marinated Heirloom Tomatoes (Summer/Fall Only)

smoked ricotta, arugula

### Caesar Salad

cured egg yolk, boquerones, country crouton

### Mixed Greens

citrus vinaigrette, goat cheese, pickled red onion

### Shaved Brussel Sprout Salad

raw shredded brussels, sliced apples, walnuts,  
blue cheese with vinaigrette

### Napa Valley Salad

mixed greens, sliced apples, candied pecans, gorgonzola  
crumbles, mandarin wedges with raspberry vinaigrette

## SIDES

choose up to two

### Crispy Smashed Potatoes

garlic-parsley sea salt

### Oven Crisped Roasted Potatoes

### Creamy Polenta

black olive, goat cheese

### Black Truffle Whipped Potatoes

### Roasted Seasonal Vegetables

garlic, parsley, olive oil

### Medley of Local Farm Vegetables

extra virgin olive oil

### Grilled Zucchini

sea salt and olive oil

### Broccoli Gratin

parmesan, sauce mornay

## MAINS

choose up to two

### Mary's Natural Roasted Chicken

sauce fines herbes

### Local Heritage Breed Porchetta

wild fennel pollen, grilled lemon

### Poached King Salmon

sauce béarnaise

### Braised Beef Short-Rib

"melted" cippolini, cabernet demi-glace

### Bistro Filet of Beef

sauce bordelaise

## PASTA

add on | +\$25pp

### Lamb Bolognese

rigatoni, grated parmesan

### Wild Mushroom Risotto

cultured butter, fines herbes, parmesan emulsion

### Rigatoni Bolognese

classic bolognese, grated parmesan

### Spring Pea Raviolo

lamb bacon, demi glacé

## DESSERT

choose one

### Chocolate Mousse

### Lemon Trifle

### Mason Jar Cobbler (seasonal fruit)

### Passion Fruit Parfait

### Vanilla Panna Cotta