

# WHETSTONE WINE CELLARS

## Pricing and Details

### LARGE GROUP TASTING | ALFRESCO MENU

#### Large Group Wine Tasting *daytime*

groups of 9 - 14 | \$85. per person  
groups of 15 - 75 | \$115. per person

#### Large Group Wine Tasting *evening* | \$5000. min.

groups of 9 - 75 | \$165. per person

#### Food Add Ons:

food and wine pairing | \$70. per person  
(available for groups of 9 - 14)

cheese and charcuterie | \$25. per person

- Available for groups of 9 - 75 guests (please inquire for groups up to 400) -
- 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:

- Parking is limited, shuttle service or parking attendants may be required -
- Additional 22% admin/service charge and CA sales tax -
- Pricing valid thru 2026 -



*come experience the magic....*

# Alfresco Menu

## MAINS

choose up to three

### \*Organic Buttermilk Fried Chicken

brined, battered & cooked with fresh lemon, thyme

### Roasted Ancho Chicken

ancho chili spiced with fresh lemon, herbs

### Chili Shrimp a la Plancha

gulf shrimp, avocado tomatillo salsa

### Grilled Bavette Steak with Salsa Verde (+\$5pp)

bavette sirloin steak, lemon, sea salt, extra virgin olive oil

### Cedar Plank Ōra King Salmon (+\$10pp)

dijon, honey, arugula, lemon wedges

### \* Smoked Chicken Salad

arugula, spice-rubbed chicken, dried Bing cherries, blue cheese, pistachios, apple vinaigrette

### \*Roast Beef Sandwich

creamy blue cheese spread, romaine, shaved fennel on a fresh roll

### \*Turkey Sandwich

smoked turkey breast, avocado, jalapeno jelly, Meyer lemon aioli, little gem lettuce on a fresh roll

### \*Mushroom Torta

roasted portobello mushrooms, avocado, pickled jalapeno, cilantro dressing on a fresh roll

## SIDES

choose three

### Crispy Brussels Sprouts

brussels sprouts, pomegranate vinaigrette, pomegranate seeds, cotija cheese, mint

### Heirloom Farro Salad

farro, pistachios, carrot ribbons, feta cheese, golden raisins, cumin, mint

### Roasted Squash Trio (Fall and Winter)

### Marinated Delta Asparagus (Spring and Summer) (+\$5pp)

salsa verde, fresh herbs

### Southside Caesar Salad

hearts of romaine, creamy cilantro-anchovy dressing, cotija cheese, capers, radish, pepitas

### Seasonal Lettuces

preserved lemon vinaigrette, pecorino romano, toasted pepitas

### Whole Grain Mustard Potato Salad

Yukon Gold Potatoes, whole grain mustard

## ADD ONS

\$6pp each

### Buttermilk Biscuits

### Assorted Bite Sized Desserts

\*Boxed lunch option available for groups of 12 or more - includes a side salad and chocolate chip cookie\*

## Alfresco Lunch

\$185. per person

## Alfresco Vineyard Lunch

\$5000. min | June - October

\$235. per person

## Alfresco Dinner

\$5000. min

\$245. per person

