

WHETSTONE WINE CELLARS

Pricing + Details

Whetstone Lunch

\$5000 min

\$325. per person

Whetstone Dinner

\$7000 min.

\$375. 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...

Bottega Sample Menu

ANTIPASTI

Insalata di Castelfranco

grilled radicchio, verjus vinaigrette, Point Reyes blue cheese, strawberries, hazelnuts

Burrata al Stagione

Gioia burrata, wood-grilled bruschetta, seasonal accompaniments

Insalata di Bruxelles

shaved Brussels sprout salad, Marcona almonds, sieved egg, pecorino, citrus vinaigrette

Barbabietole Arrostiti

roasted golden and Chioggia beets, goat cheese, pistachio vinaigrette

PASTA

Trenne alla Bolognese

veal, pork & porcini sugo, rosemary, parmigiano reggiano

Rigatoni al Coniglio

balsamic-braised rabbit sugo, caramelized mushrooms, house made ricotta

Gnocchi di Patate

pan-roasted gnocchi, seasonal vegetables, Valley Ford Montasio

SECONDI

Pesce al Stagione

local fish of the day, grilled asparagus salad, radish, tapenade

Pollo alla Diavola sul Mattone

roasted chicken breast, marinated Calabrese, roasted shishito pepper, cipollini onions

Carré d'Agnello alla Napa

wood-grilled grass-fed lamb chops, grilled artichoke, yogurt sauce, coriander, paprika, fennel pollen

Costolette Brasate e Affumicate

smoked & braised short rib, polenta, smoky jus

Bistecca alla Bottega (+\$17pp)

New York steak, broccoli rabe, Calabrian chili, garlic butter

CONTORNI

Delfina Potatoes

roasted potatoes, olive oil, sea salt

Polenta

Creamy polenta, mushrooms, balsamic sauce, parmigiano frico

Crispy Brussels Sprouts

balsamic vinaigrette, prosciutto

Asparagus

gremolata

DOLCI

Chocolate & Citrus Tart

chocolate shortbread, citrus pastry cream, pistachio crumble

Torta di Ricotta

ricotta cheesecake, rhubarb gelée, spring pea, mint

Torta Caprese

flourless chocolate cake, vanilla anglaise, cocoa streusel

Torta all'Olio d'Oliva

olive oil cake, seasonal fruit marmalade, whipped cream

Zeppole

ricotta, cocoa nib, sea salt

Biscotti & Confections

served family style

Seasonal Sorbetti or Gelato

*Includes locally sourced bread and parmesan dip



Blossom Sample Menu

SALAD

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

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

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

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

Chocolate Mousse

Lemon Trifle

Mason Jar Cobbler (seasonal fruit)

Passion Fruit Parfait

Vanilla Panna Cotta