

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 groups up to 300) -
- Includes a selection of Whetstone wine and a space reserved for 2 hours for daytime events or 3 hours for evening events (*additional hours may 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...

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 herbs

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