



THE FARM TABLE AT PLANET WINE

\$59/person 4-course menu plus 2 canapes

\$69 5-course menu plus 3 canapes

• DOES NOT INCLUDE BEVERAGES, TAX & GRATUITY •



• RECEPTION CANAPES •

Beef Char - Tar
herbed ricotta, sesame, fava,
pumpnickel rye crostini

Smoked Salmon
belgian endive, crispy capers, chive

Pig Croquettes
shaved rooftop squash,
paprika aioli, toasted virginia peanuts

Heirloom Tomato Tartine
smoked goat cheese, garlic, basil, sourdough

• FIRST •

• HOST TO SELECT ONE OPTION PRIOR TO DINNER •

Mixed Greens Salad
grilled peaches, toasted almonds, smoked goat cheese,
black pepper & benne seed vinaigrette

Bibb Lettuce
grilled corn, house cured bacon bits,
cherry tomatoes, herb cream dressing

Roasted Baby Beets
housemade ricotta, spiced pecans, baby arugula,
honey pecan vinaigrette

• SECOND •

• HOST TO SELECT ONE OPTION PRIOR TO DINNER •

Rainbow Trout
roasted beets, buttered leeks,
potato coins, buttermilk sorrel sauce

White Fish Persillade
buckwheat, fennel confit, preserved lemon,
charred eggplant purée

Roasted Chicken Breast
yellow wax beans, marinated cow peas,
toasted almonds, madras curry carrot purée

• THIRD •

• HOST TO SELECT ONE OPTION PRIOR TO DINNER •

Grilled Flat Iron
summer squash, smashed fingerling potatoes,
carrot obliques

Chef's Cut Pork
mustard spätzle, sweet corn, melted cabbage,
rooftop anaheim peppers, summer apples

Crispy Polenta
grilled broccoli rabe, confit cherry tomatoes,
fried egg, romesco

• FOURTH •

• OPTIONAL COURSE •

Virginia Artisan Cheeses & Accompaniments

• DESSERT •

Lemon Chess Bar
toasted meringue, raspberry jam