

Dinners



Private dining at its finest. Whether for a celebration, client dinner, or just a gathering amongst friends, you provide the guest list and we'll take care of the rest.

CAPACITY

Seated Dinners

25- 50, Reserve Room; 50- 200, Granary

Stationed Dinners

25- 75, Reserve Room; 75- 200, Granary

WHAT'S INCLUDED

- Choice of prix-fixe menu selections
- Choice of bar package or wine pairings
- Complete tabletop rentals
- Private veranda for cocktail hour

Sample Dinner Menus

SEATED DINNER

Watermelon & Beet Salad

Aged Garrotxa Cheese, Shaved Fennel, Pistachio

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Mediterranean Sea Bass

Sea Island Red Pea Ragu, Baby Zucchini,
Caper Salsa Verde

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Dark Chocolate Pot de Crème

Candied Peanuts

STATIONED DINNER

The Pippin Hill

VIRGINIA LUMP CRAB CAKE, Curried Remoulade
ROASTED VEGETABLE ESCABECHE, Concord
Grape Vinegar, Watercress
GRILLED PITA & MEYER LEMON HUMMUS
LOCAL CHEESE, Apple Butter, MarieBette Baguette
Diane's Green Snap Beans, Whole Grain Mustard
Vinaigrette, Marinated Mushroom

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Virginia Table

BONE-IN CHICKEN BREAST, Piquillo Pepper
Corn on the Cob, Lime Salt
HERBED RED BLISS POTATO SALAD, Grilled Scallion
Hushpuppies, Basil Green Goddess
GREENHOUSE TOMATOES, Burratini, Fig
Vincotto, Citrus Salt

PRICING

Prix-fixe or stationed menus from \$65 per person. Wine, beer, liquor packages & specialty cocktails available.

INQUIRE