

The Vintner's Table



Book the Vintner's Table at Pippin Hill, showcasing our latest wine releases ~ from varietals to Meritage blends, each paired with a signature appetizer dish. For groups of 6-16 guests, we can book 24-hours in advance. Reservations are required. This experience is available Tuesday - Sunday between 11 am and 3 pm.

CAPACITY

6-16 in the Tasting Room

WHAT'S INCLUDED

- Chef-selected 4-course menu with wine pairings
- Dedicated server
- Tableside chef explanation of pairings

Sample Vintner's Table Menus

FIRST

Artisan Cheese

Paired with Sparkling Rosé 2016

SECOND

Heirloom Tomato Salad

Marinated Cucumber, Burratini,
Nasturtium Vinaigrette

Paired with Chardonnay Reserve 2015

THIRD

Cabernet Franc Glazed Short Rib

Anson Mills Soft Polenta, Shaved Brussels Sprout,
Braised Tomato

Paired with Petit Verdot 2014

FOURTH

Toffee Carrot Cake

Basil Gelato, Crème Fraîche, Candied Almond

Paired with Bin 21 2014

FIRST

Artisan Cheese

Paired with Chardonnay 2015

SECOND

Grilled Asparagus Salad

Puglian Burrata, Soras Radish, Bronze Fennel,
Sauce Romesco

Paired with Sparkling Rose 2015

THIRD

Grilled Wild Ocean Prawns

Buttered Favas And Spring Peas, Grilled Ramps

Paired with Sauvignon Blanc 2015

FOURTH

Rhubarb Crisp

Vanilla Gelato, Mara De Bois Strawberries

Paired with Red Pump 2015

PRICING

\$85 per person, \$95 per person on Saturdays; 4-courses with wine pairings

INQUIRE