

# *the* GRAZING TABLE *menu*

*Groups can select three of our offerings listed below.*

## **GREEN GODDESS HUMMUS**

Fresh & Roasted Seasonal Vegetables, Roasted Garlic Pita

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## **GRASS FED BEEF SLIDERS**

Charred Cippollini Onion, Pickled Mustard Seed Aioli, Sharp Cheddar

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## **CRISPY CAULIFLOWER**

Sumac Spiced Herbed Yogurt, Pickled Golden Raisin, Marinated Charred Fennel

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## **PARMESAN HERB FRIES**

Parmesan & Herbs

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## **CHEESE BOARD**

Three Varieties of Cheese, Fig Jam, Spiced Peanuts, Dried Cranberries, MarieBette Baguette

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## **PHF BOARD**

Two Varieties of Cheese, Two Varieties of Charcuterie, Fig Jam, Grainy Mustard, Spiced Peanuts, Dried Cranberries, MarieBette Baguette

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## **ROASTED TURKEY & PROSCUITTO SANDWICH (+\$3 PER PERSON)**

Sundried Tomato Pesto, Gruyere Cheese, Alfafa Sprouts

**PIPPIN HILL FARM & VINEYARDS**

*SAMPLE MENU. SUBJECT TO CHANGE.*

## SPARKLING

### 2023 Blanc de Blanc

*aromas of chamomile & pear that lead to notes of tangerine, lemon curd, almond, & brioche*

### 2024 Sparkling Rosé

*hibiscus & strawberry on the nose with hints of raspberry & cranberry on the palate*

## WHITE

### 2025 Zero White

*mandarin orange and lavender on the nose with flavors of lemongrass and pear blossom*

### 2025 Sauvignon Blanc

*youthful aromas of jasmine & slate with flavors of orange blossom and lime curd*

### 2023 Chardonnay

*balanced acidity and integrated oak complement lingering flavors of clementine, apple, & honeydew*

### 2024 Petit Manseng

*lightly off-dry with lively notes of apricot, river rocks, pineapple, mango, & bergamot*

## ROSÉ

### 2024 Rosé

*jasmine & strawberry aromas linger as rhubarb, rose petal, & white peach captivate the palate*

### 2024 Reserve Rosé

*aromas of violet & lemongrass, a palate of blood orange marmalade, watermelon rind, & clove*

## RED

### 2022 Red Pump

*our off-dry house blend, notes of black cherries and blackberries with subtle barrel & spice notes*

### 2022 Cannon Red

*vibrant black currant on the nose with pomegranate, mission fig, & slate on the palate*

### 2023 Cabernet Franc

*notes of plum, green bell pepper, & cocoa powder with hints of cranberry & lemon thyme on the palate*

### 2021 Cabernet Sauvignon

*baking spices & rhubarb aromatics with flavors of stewed cherries & sweet tobacco*

### 2021 Wild Common

*intense tobacco, red licorice aromas, fruit-forward palate with medium plus tannins*

### 2019 Bundoran Blue

*rich upfront with plum and blackberry, grippy body, dark fruit notes with hints of earthy clay*

### 2019 Wild Acre

*aromatics of black tea & cedar, tannin-forward with playful notes of blueberry & kalamata olive*

### 2022 Petit Verdot

*vibrant acidity meets aromas of violet, plum, & clove with flavors of fig, sour cherry, & sage*

### 2019 Bin 21 (Port-Style)

*port-style, fortified with brandy, rich with balanced sweetness*